

Crème Caramel Bread Pudding

Serves 8 (but 6 people are likely to devour it!)

This is a very simple recipe that should be started 2.5 to 3 hours before serving. A lovely caramel sauce appears on the bottom of the dish once the pudding is cooked.

Ingredients:

<i>1¼ cups (packed) dark brown sugar</i>	<i>½ to 1 teaspoon cinnamon (original</i>
<i>4½ cups ½-inch cubes crustless egg</i>	<i>recipe used ¼ teaspoon nutmeg</i>
<i>bread (1 medium challah or</i>	<i>instead)</i>
<i>equivalent brioche works well)</i>	<i>2 pinches of salt</i>
<i>7 large eggs</i>	<i>1 ounces Honey Teddy Grahams</i>
<i>2 cups heavy whipping cream</i>	<i>optional (or Honey Graham</i>
<i>1 cup whole milk</i>	<i>Crackers, broken up)</i>
<i>2 tablespoons granulated sugar</i>	
<i>1 tablespoon vanilla extract</i>	

Assembly:

1. Position rack in center of oven and preheat to 350°
2. Spread brown sugar evenly in bottom of 8x8x2-inch glass baking dish (or other 9- to 10-cup dish).
3. Sprinkle bread cubes evenly over brown sugar.
4. Combine eggs, cream, milk, granulated sugar, vanilla, cinnamon and salt in large bowl and whisk to blend well.
5. Pour mixture (custard) through sieve over bread in dish.
6. Let pudding stand until bread is saturated (~30 minutes), occasionally pressing on bread to submerge.
7. Process graham cracker until finely grained. Spread dusting of graham crackers over pudding
8. Place baking dish in roasting pan and pour enough lukewarm water into roasting pan to come halfway up sides of baking dish (if possible – if not, as high as reasonable).
9. Place roasting pan on rack in oven and bake for 75 minutes or until a small knife inserted into center comes out clean. Keep the water in the roasting pan from boiling by adding several ice cubes to the water every 10 to 15 minutes.
10. Allow to cool in water for 20 minutes before serving.

11. To serve, place pudding into dessert bowls (with ice cream if desired) and spoon topping formed in the bottom of the pan over the pudding (and ice cream).

Recipe based on a recipe in *Bon Appétit* – December 2009 (495 calories/serving)