

DAVIES HOUSE INN BREAD PUDDING

From the Kitchen of: Jan Davies, Owner, Davies House Inn, A²ZERO Ambassador

Preparation Time: 20 minutes | **Cook Time:** 45 minutes | **Yield:** 12 servings

Common Allergens: Wheat, Egg, Milk, Tree Nuts (Optional)

This recipe is a classic bread pudding recipe that Jan says is “great on its own, and enhanced by varying the optional ingredients to make it different each time.” Jan owns the Davies House Inn, a B&B in Ann Arbor.

As an A²ZERO Ambassador, Jan is passionate about sourcing local ingredients and minimizing kitchen waste. Often finding partial loaves of bread in the refrigerator, she draws on family recipes, like this one, to craft breakfast dishes for her guests. This recipe has roots in Welsh farm heritage, where leftover bread was combined with fresh eggs and milk to create this family favorite.

INSTRUCTIONS:

- Preheat the oven to 350° F and grease a 13 x 9-inch baking dish.

PREPARE THE BREAD BASE:

- Cube the bread and place it in a bowl, or the baking dish.
- Mix together 2 cups of sugar, 5 beaten eggs, 2 cups of milk, 2 teaspoons of vanilla extract, and fruit (if using) in a bowl.
- Pour the mixture over the cubed bread. Let it sit for 10 minutes, then transfer the mixture into the baking dish.

MAKE THE TOPPING

- In another bowl, mix and crumble the brown sugar and softened butter.
- Add the chopped pecans, or other desired toppings, such as dried cherries, dried cranberries, or raisins.
- Crumble the topping over the bread mixture in the baking pan.
- Bake the bread pudding for 35-45 minutes, or until it has set. Remove the bread pudding from the oven.

MAKE THE GLAZE:

- In a saucepan over medium heat, melt $\frac{1}{2}$ cup of butter, then add the granulated sugar, egg, and vanilla to the saucepan.
- Stir together over medium heat until the sugar is dissolved, then add the brandy (optional), and pour the glaze over the baked bread pudding.
- Serve the bread pudding warm or cold, with a dollop of Greek Yogurt for breakfast, or a scoop of ice cream for dessert.

INGREDIENTS:

FOR THE BREAD BASE:

- 3 cups leftover stale bread (such as French, Italian, cinnamon swirl, raisin, or other fruit bread)
- 2 cups sugar
- 5 eggs, beaten
- 2 cups milk (Optional: substitute 1 cup of liquid with hazelnut coffee creamer)
- 2 teaspoons vanilla extract
- sliced bananas, sliced apples, sliced peaches; blueberries, or raspberries, to taste (optional; reduce milk by 1/4 cup of fruit added)

FOR THE TOPPING:

- 1 cup light brown sugar, packed
- 1/4 cup butter, softened
- 1 cup pecans, chopped (optional)
- dried cherries, cranberries, or raisins (optional)

FOR THE GLAZE:

- 1/2 cup butter, melted
- 1 cup granulated sugar
- 1 egg, beaten
- 2 teaspoons vanilla extract
- 1/4 cup brandy, bourbon, or cinnamon whiskey (optional)