



White Chocolate Bread Pudding

Prepared by Stacey Borgmann in our indoor kitchen at Wolf Ranch 50' model.

Nothing shouts comfort more than a delicious, warm serving of bread pudding. Topped with a White Chocolate Sauce, the plate will be licked clean!

Serves
12

Prep Time
30m

Cook Time
1.5 hr

Difficulty
Moderate

Ingredients:

2 tbsp unsalted butter
4 C heavy cream
2 C whole milk
1 C sugar
3 ½ C white chocolate chips
6 large eggs plus 12 egg yolks
1 tsp vanilla extract

1 24" loaf of day of French bread, cut into slices

White Chocolate Sauce Ingredients

½ C heavy cream
1 C white chocolate chips

Directions:

Preheat oven to 325°. Melt the butter and brush into a 9X12 inch baking pan. Line with parchment paper.

Combine cream, milk and sugar in a saucepan over medium heat, stirring until hot but not boiling. Add white chocolate chips, remove from heat and stir until mixed well. Allow to cool.

In a separate bowl, whisk together eggs and vanilla. Slowly add cooled cream mixture to eggs and whisk until smooth. If the cream is too hot the eggs will curdle, so be careful.

Lay the bread into the pan and pour the cream mixture over, allowing the bread to absorb the liquid. It is even better to let it sit overnight in the fridge before baking. Cover with foil and bake for 1 hour. Remove foil and bake for another 30 minutes until golden brown.

While bread pudding is baking, make the White Chocolate Sauce. Warm cream until hot, remove and add the chocolate. Stir until melted and smooth.

When ready to serve, spoon bread mixture onto a plate and top with White Chocolate Sauce.