

Red, White & Blue Bread Pudding

Unsalted butter, for greasing the dish	1 1/2 teaspoons vanilla extract
1/4 cup turbinado sugar	4 cups blueberries and raspberries,
2 cups heavy cream	1-pound loaf of brioche, challah or 1
2 cups whole milk	pound of croissants, 1/2-inch cubes
2/3 cup plus 1/4 cup granulated sugar	Whipped Cream Topping
1 teaspoon salt	1/2 pt. whipping cream
4 large eggs	3 tbsp. sugar
4 large egg yolks	1 tsp. vanilla

Prepare whipped cream topping. First, whip cream with mixer. Be careful not to overbeat. When it begins to thicken, add sugar and vanilla; stir. Refrigerate while you prepare the rest of the dish.

Preheat the oven to 350°. Butter an 8-by-11-inch baking dish and coat the dish with turbinado sugar.

In a large saucepan, bring cream, milk, 2/3 cup of the granulated sugar and the salt to a simmer over moderately high heat, then remove from the heat.

In a bowl, whisk the whole eggs, egg yolks and vanilla. Gradually whisk in the hot cream until blended. Strain the custard through a fine strainer into a large bowl.

In a small bowl, toss 1 cup each of the blueberries and raspberries with 2 tablespoons of the granulated sugar. Using a fork, coarsely mash the berries. Let stand until juicy, about 5 minutes.

Mix the brioche into the custard. Fold in the mashed berries. Transfer the pudding to the prepared baking dish and sprinkle the top with the remaining 2 tablespoons of granulated sugar. Cover with foil and bake for 45 minutes, until set in the center. Remove foil and bake for 20 minutes longer, until lightly golden.

Preheat the broiler. Broil the pudding for 1 minute, until golden brown. Transfer to a rack and let stand for 30 minutes, until cooled slightly. Serve with remaining 2 cups blueberries, raspberries and whipped cream.

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