

HOLIDAY/BREAD PUDDING MADE 2 WAYS SWEET & SAVORY

>> Here's a twist on a classic ... bread pudding. Enjoy!

SAVORY Ingredients:

- 5 cups of cubed ½" bread (Challah or Italian with crusts on)
- 5 eggs
- 2 cups of milk
- 2 pears diced finely into 1/4" cubes
- ½ cup dried cranberries
- ½ cup of gorgonzola or blue cheese crumbled (if you buy it whole just run your fork through it like a rake and make crumbles)
- ¼ teaspoon of salt
- ½ teaspoon olive oil (to grease the muffin tins)



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Tools:

- Cutting board
- knife
- large tablespoon or ice cream scooper
- bowl
- muffin tins (for savory bread pudding)

Preheat your oven to 375°

On a cutting board, cut the bread into cubes. In a large bowl, beat eggs and add milk, mix well. Add bread to egg/milk mixture and let the bread soak up all the liquid. While that's happening, cut up and dice your pears, nice and small into ¼" cubes. Add pears to bowl with the bread. Add the rest of your ingredients (cheese, cranberries, and salt) to the bowl and mix well until everything looks nicely melded together. Dip a paper towel into the olive oil and grease the muffin tins. Take your spoon or ice cream scooper and fill muffin tins with mixture until ¾ of the way filled. THAT'S IT! Place muffin tins in a preheated 375° oven and bake for 30-35 minutes. Have a cup of coffee, open presents and relax...it's the holidays! Let them cool and muffins will pop out of the tins – serve and eat.

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>> Here's a twist on a classic ... bread pudding. Enjoy!

SWEET Ingredients:

- 5 cups of cubed ½" bread (Challah or Italian with crusts on)
- 5 eggs
- 2 cups of milk
- 2 pears diced finely into 1/4" cubes
- ½ cup dried cranberries
- ½ cup brown sugar
- ½ teaspoon olive oil (to grease the muffin tins)

Tools:

- Cutting board
- knife
- large tablespoon or ice cream scooper
- bowl
- baking dish (for sweet bread pudding)



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Follow the same ingredients and directions but omit the gorgonzola and the salt and add ½ cup brown sugar to the egg/milk mixture (save the tablespoon to sprinkle sugar on top of baking tray before it goes in the oven), grease your baking tray (use a ½ teaspoon olive oil on a paper towel and coat the bottom) Pour in the mixture of bread, eggs, milk, fruits and sugar into the baking dish and level so its nice and even. If you want, sprinkle powdered sugar on top as a sweet garnish

Place into the 375° oven and bake 30-35 minutes until golden brown.