

Bread Pudding

Ingredients		
White bread cubes 1/2 inch square	4 Cups	400 grams
Butter	0.15 lb.	68 grams
Milk (hot)	1.75 lbs.	794 grams
Candied peel	0.10 lb.	45 grams
Raisins or currants	0.25 lb.	113 grams
Lemon peel (grated)	1 teaspoon fresh (or) 1/2 teaspoon dried	5 ml 2.5 ml
Vanila V&R	1 teaspoon	5 ml
Eggs	0.50 lb.	227 grams
Sugar	0.25 lb.	113 grams
Rum	3 Tablespoons	45 ml
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Apricot glaze / simple syrup	0.40 lb.	181 grams
Pastry cream / vanilla custard	0.75 lb.	340 grams

Method

- Saute the bread cubes in the butter in heavy skillet. Add to hot milk, add next 4 ingredients.
- Mix the eggs with sugar until very light and fluffy. Fold into the milk mixture.
- Pour into a buttered 2 qt. (1892 ml) mold. Place in a pan of hot water and place in a pre-heated oven 325 degree F for 1 hour or until knife tests clean.
- Place last 4 ingredients in a sauce pan and heat until simmering. Serve over pudding in large sauce boat.