

Cranberries / 1.19.15

## WHITE CHOCOLATE CRANBERRY BREAD PUDDING



Photo by Lindsey A. Miller

### Yields

16 servings

From Veronica Mathieu of Serpas  
True Food in Atlanta, Georgia

### Ingredients

16 eggs

2 cups granulated sugar plus more for  
sprinkling

1½ tablespoons cinnamon plus more  
for sprinkling

2 quarts half & half

4 tablespoons vanilla extract

6 loaves French Bread (6 inches long  
each) cut into 2-inch cubes

8 ounces white chocolate, roughly  
chopped

10 ounces raisins

### Directions

1. Preheat oven to 350 degrees. In a large bowl, whisk together eggs, sugar, and cinnamon. Whisk in half & half and vanilla extract.
2. Fold in cubed French bread, white chocolate, and raisins. Let soak at room temperature approximately 45 minutes.
3. Butter a 9" x 13" baking dish, sprinkle with additional cinnamon and sugar. Pour in bread pudding mixture, cover with a piece of buttered parchment directly on top of bread pudding, and cover this with foil. Bake in a water bath for 1 hour.
4. Remove foil and parchment paper and bake for an additional 15 minutes or until golden brown. Cool slightly before serving. Any leftovers can be refrigerated and rewarmed later.