



# peach bread pudding with caramel sauce

Bread pudding, the old-fashioned, timeless and easy dessert makes us feel good about buying multiple loaves of bread and this Peach Bread Pudding recipe is perfection - sweet peaches, custardy bread and luscious caramel sauce are wrapped up in one easy and delicious recipe.

SERVES: 8



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## ingredients

### Peach Bread Pudding

- 12 cups challah/egg bread, cut into 1-inch pieces
- 2 tbsp butter
- 3 large ripe peaches, peeled and sliced into 1/2-inch slices
- 1/4 cup sugar
- 1 tsp vanilla extract
- 1/4 cup maple syrup
- 4 eggs
- 2 cups whole milk
- 1 cup heavy cream
- 1/2 cup sugar
- 1/4 cup maple syrup
- 2 tbsp butter, melted

### Caramel Sauce

- 1/2 cup butter
- 1 cup brown sugar
- 1/4 tsp kosher salt
- 1 tsp vanilla extract
- 1/2 cup evaporated milk

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## directions

1. Preheat oven to 350°F. Coat an 11x8-inch baking dish with non-stick cooking spray set aside.
2. Spread cubed bread on a baking sheet and toast 10-15 minutes, stirring once halfway through. Remove from oven and set aside.
3. In a large skillet, add 2 tbsp butter over medium-high heat. Once the butter melts, add peach slices and 1/4 cup sugar. Stir occasionally until peaches are softened, about 4 minutes. Remove from heat and stir in vanilla extract and 1/4 cup maple syrup. Set aside.
4. In a large bowl, whisk eggs, milk, cream and sugar until well combined. Gently toss in toasted bread cubes and peaches. Let stand 10 minutes and then pour mixture into prepared dish. Drizzle with maple syrup and melted butter. Bake until golden brown and slightly firm when pressed in the center, about 50 minutes. Remove pudding from oven and let cool 15-20 minutes before serving. Serve with caramel sauce.
5. For the caramel sauce, place the butter and brown sugar in a medium saucepan over medium heat. Stir until the sugar is dissolved. Bring to a boil and then remove from heat. Whisk in salt, vanilla and evaporated milk. Serve with bread pudding.

