

WHITE CHOCOLATE BLUEBERRY BREAD PUDDING



Ingredients:

butter for greasing	1 cup brown sugar
1/4 cup amaretto	1/4 cup melted butter
1 Tbsp cornstarch	1 tsp vanilla
4 1/2 cups heavy whipping cream, divided	1 Tbsp ground cinnamon
1/4 cup sugar	1/4 tsp kosher salt
4 large eggs	6 cups cubed day old French bread
1 cup whole milk	8 oz white chocolate, chopped
1 cup brown sugar	1 cup blueberries
1 cup whole milk	1/4 cup sliced almonds

Instructions:

In a large bowl, whisk together eggs, 3 cups of cream, milk, brown sugar, butter, vanilla, cinnamon, nutmeg, and salt. Fold in bread and let stand 30 minutes at room temperature. Stir occasionally.

Meanwhile, whisk together amaretto and cornstarch in a small bowl. In a medium saucepan, heat 1 1/2 cups cream over medium-high heat until hot (about 5 minutes). Whisk in amaretto mixture and bring to a boil. Reduce heat and simmer for about 2 minutes, until thickened. Remove from heat and whisk in sugar. Set aside.

Preheat oven to 350 degrees and grease a 9x13 baking dish with butter.

Mix white chocolate, and all blueberries into bread mixture.

Pour mixture in prepared dish and sprinkle almonds on top.

Bake for 1 hour, or until set. Let cool 20 minutes before serving with amaretto cream.

Recipe presented by: Cindy Wegener



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