

## Brian & Orville's Berry Bread Pudding



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**Prep Time:** 3 hr 0 min | **Cook Time:** 1 hr 30 min | **Makes:** 16 servings | **Difficulty:** Medium

### Ingredients:

- 3 cups half & half
- 1 cup heavy cream
- 2 cups milk
- 9 large eggs
- 1 1/2 cups sugar
- 2 Tbsp vanilla
- 1/4 tsp salt
- 3 cups berries of your choice (fresh or frozen). We like to mix blueberries and raspberries.
- 12 oz bread, cut into 1 inch cubes (use a good Italian or French bread)
- 2 Tbsp melted butter (plus butter to prepare the baking dish)
- 2-3 Tbsp Sugar In The Raw

### Directions:

Spread the bread cubes on a baking sheet and place in an oven set to warm until completely dried out (1 to 2 hours). In a large mixing bowl, whisk together the eggs, sugar, salt, milk, cream, half & half and vanilla. Add the bread and mix with your hands to coat the bread with the custard mixture. Put a plate on top to submerge the bread. Let sit for 20 minutes, mixing gently every 10 minutes. Pour 2/3 of the mixture into a well buttered 9x13 inch baking dish. Layer the berries evenly and top with the remaining bread mixture. Gently pat the mixture down (don't compress or the resulting pudding will be too dense). Brush with the melted butter. Sprinkle top with Sugar In The Raw. Bake in a preheated 350 degree oven for 75 to 90 minutes, or until the custard is set and a toothpick inserted in the center comes out barely clean - do not overbake. Serve warm with vanilla ice cream.

**Source:** Brian Myers Cooper Classic