

CRANBERRY ORANGE BREAD PUDDING

Ingredients:

1 large baguette, brioche loaf or other bread like leftover rolls, torn or cut into cubes
1/4 cup Grand Marnier
2/3 cup Craisins or dried cranberries
5 large eggs
2/3 cup granulated sugar
1 teaspoon vanilla extract
1 teaspoon orange zest
Scant pinch kosher salt
1 quart heavy cream (or you can sub half and half)
1/8 teaspoon nutmeg (fresh grated is best)

Directions:

Slice or tear bread into 1" cubes allow to sit out 2 hours.

Pour Grand Marnier over cranberries and allow to soak for 2 hours.

Add eggs and sugar to an extra-large bowl; whisk together well. Add vanilla, zest, salt and cream. Add in the dried cranberries you've soaked. Mix together well. Add bread. Allow to soak for an hour, pushing it down into the liquid.

When ready to bake: butter a large Pyrex or other heatproof casserole dish. Check the bread by pulling a cube apart to make sure it is soaked through and not dry in the center. Remove the bread from the liquid, a handful at a time and put into the large buttered casserole dish. Once you have added all of the bread, pour the liquid over it. Push any exposed cranberries into the bread because they will burn.

Put the dish into a 350 degree oven and bake for 45-50 minutes or until it is set and golden brown.