

## **CHERRY & WHITE CHOCOLATE BREAD PUDDING**

**SOURCE: PRIME TIME EMERIL**

**Cook/Prep Time: less than 1 1/2 hours**

### **INGREDIENTS:**

2 TBS (1/4 stick) unsalted butter, at room temperature + 2 TBS melted  
4 large eggs  
3 C heavy cream  
1 C milk  
1 C packed light brown sugar  
1 tsp pure vanilla extract  
1/2 tsp ground cinnamon  
6 C day-old bread in 1/2" cubes  
6 oz white chocolate, chopped  
1 C dried cherries

### **DIRECTIONS:**

Preheat oven to 350° F - butter 10x14" baking dish with room-temperature butter.

Whisk eggs in large bowl - whisk in cream, milk, brown sugar, vanilla & cinnamon. Add bread, chocolate & dried cherries - stir well, then mix in melted butter - pour into prepared dish.

Bake till firm when pressed in center (about 1 hour) - cool on wire rack till just warm (about 20 minutes) - serve warm. [Serve with whiskey sauce - JWF]

Servings: 8-10