

Cranberry Bread Pudding

tasteofhome



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"This down-home dessert takes on a touch of elegance when I serve it warm and drizzled with a thin orange custard sauce," relates Margery Richmond of Fort Collins, Colorado. "It's so pretty that I often make it for dinner guests using either fresh or frozen cranberries."

12 Servings Prep: 35 min. + standing Bake: 1 hour 5 min.

Ingredients

16 slices bread, crusts removed and cubed
 1-1/2 cups fresh *or* frozen cranberries, thawed
 1 tablespoon grated orange peel
 1/4 cup butter, melted
 6 eggs
 4 cups milk
 3/4 cup plus 1 tablespoon sugar, *divided*
 1 teaspoon vanilla extract

ORANGE CUSTARD SAUCE:

3 egg yolks
 1/4 cup sugar
 1 cup heavy whipping cream
 1 orange peel strip (1/4 inch)
 1/2 teaspoon orange extract

Directions

- In a greased 13-in. x 9-in. baking dish, layer half of the bread cubes, cranberries and orange peel. Repeat layers. Drizzle with butter.
- In a large bowl, beat the eggs, milk 3/4 cup sugar and vanilla until blended; pour over bread mixture. Let stand for 15-30 minutes. Sprinkle with remaining sugar.
- Bake, uncovered, at 375° for 65-75 minutes or until a knife

Directions (continued)

inserted near the center comes out clean.

- For sauce, in a heavy saucepan, beat egg yolks and sugar. Stir in cream and orange peel. Cook and stir over low heat for 20-25 minutes or until mixture reaches 160° and coats the back of a metal spoon. Remove from the heat; discard orange peel. Stir in extract. Cover and refrigerate until chilled. Serve with bread pudding. Yield: 12 servings.

Nutrition Facts: 1 serving (1 each) equals 370 calories, 19 g fat (10 g saturated fat), 208 mg cholesterol, 299 mg sodium, 41 g carbohydrate, 1 g fiber, 10 g protein.

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