

BREAD PUDDING WITH VANILLA BEAN ICE CREAM

THE INGREDIENTS

- 1 loaf brioche bread, cut in cubes
- 1 cup milk
- ¼ cup cream cheese
- ¼ cup butter
- 1 cup sugar
- 2 eggs
- 1 tsp cinnamon
- ½ pint blueberries
- ½ pint raspberries
- Powdered sugar
- 3 scoops vanilla bean ice cream

THE STEPS

1. Preheat your oven to 350°F.
2. Heat your cast iron skillet over medium heat then add milk, butter and cream cheese. Wisk together until cream cheese and butter are melted and milk is hot.
3. In a large bowl, whisk the sugar, eggs and cinnamon together then toss bread in the mixture to coat. Add milk mixture next and toss quickly (so bread doesn't get too soggy).
4. Pour the bread back into skillet then sprinkle fruit on top. Bake skillet in the oven for 20 minutes or until a knife comes out clean and it is cooked through.
5. Allow to cool slightly before adding powdered sugar and ice cream.



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