

Butterscotch and Chocolate Chip Bread Pudding

1 Loaf of Italian Bread cut into 1" cubes,
lightly toasted (or a day old)

6 Eggs

½ cup Brown Sugar

Pinch of salt

1 cup of Milk

1 cup of Cream

1 tsp Vanilla Bean Paste (or extract)

½ Cup of Butterscotch Chips

¼ cup of Semi-Sweet Chocolate Chips

½ cup of Chopped Pecans

Serve With:

Butterscotch or Caramel sauce

Whipped Cream or Vanilla Ice Cream

Directions:

Crack the eggs into a large mixing bowl and whisk until smooth. Next, add in the sugar and mix until fully incorporated. Now add in the milk, cream, salt, and vanilla bean paste, and mix through followed by the toasted bread cubes, chocolate chips, butterscotch chips, and pecans, folded gently through. Now transfer to a lightly greased baking dish, and set aside for 30 minutes to 1 hour or overnight. This will allow the liquid to absorb into the bread for a richer flavor.

When you are ready to serve, preheat your oven to convection mode 325 F (or 350 for a thermal oven). When the oven is ready, place the baking dish into the oven, and bake for approximately 40 minutes (on convection to 60 minutes (in a thermal oven). The center will be slightly jiggle in the center, and it will continue to cook/set up once removed from the oven.

Allow it to rest for 10 minutes before serving. Enjoy with extra butterscotch or caramel sauce and either whipped cream or vanilla ice cream!