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KENT RATHBUN CHEF OF ABACUS RESTAURANT, DALLAS

# DRIED CHERRY-WHITE CHOCOLATE BREAD PUDDING

- 1 each 18 inch baguette, sliced
- 8 ounces white chocolate, chopped
- 8 ounces dried cherries
- 6 each large eggs
- 2 cups heavy cream
- 2 cups milk
- 1 cup sugar
- 1 tablespoon cinnamon
- 1 teaspoon nutmeg
- 1 tablespoon vanilla extract
- 4 ounces butter
- 1 jar cherry jelly, 4 ounce jar

## Servings/Yield

8 servings

## Method

1. Cut the baguette into 1" pieces and transfer to a large mixing bowl.
  2. Add in white chocolate and dried cherries.
  3. In a separate mixing bowl, mix together sugar, cinnamon and nutmeg. Set aside about 1/4 of a cup of this mixture for later.
  4. Add to the sugar mixture the eggs, cream, milk and vanilla, and mix thoroughly.
  5. Pour custard over the bread and mix.
  6. Transfer to a large baking pan. Sprinkle on the remaining sugar and evenly place the butter slices on top and bake at 325 degrees until golden brown.
  7. Remove from the oven and spread cherry jelly evenly on top and serve.
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