

Prep time: **15 minutes**
Bake time: **about 1 hour**
Makes **4–6 servings**

BERRY BREAD PUDDING

4 cups day-old bread, torn into small pieces
2 cups mixed berries, cut into pieces (strawberries, blueberries, raspberries)
1 cup sugar
4 eggs
1 cup milk
½ cup heavy cream or half and half
1 teaspoon vanilla extract
1 teaspoon salt
whipped cream or ice cream for serving

This sweet berry bread pudding can cover you in many situations. Breakfast? Brunch? Dessert? Mid-day snack? It's got you! Most of the breads will work here, but sourdough and the white breads are best. You can also try many different fruits to mix things up. Just replace the berries with equal parts other fruit.

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- In an oven proof baking dish or cast-iron pan, oil or butter the sides and bottom. Spread the bread in a layer on the bottom, then add in the berries. In a small bowl, whisk the eggs, sugar, vanilla, salt, milk, and cream together, and pour over everything. Let it all sit for a while until the bread soaks up the egg milk mixture, about 15 minutes. You can also cover and put in the fridge and let sit up to 24 hours.
 - Preheat oven to 375°F. Bake in oven for about 45–50 minutes. It's done when it's cooked through in the center and golden brown on top. Cut into squares and serve with whipped cream or ice cream.

