



Cherry Eggnog Bread Pudding

Ingredients Needed Cherry Eggnog Bread Pudding

- 6 cups Aunt Millie's Buttermilk Bread
- 2 ½ cups Eggnog
- ½ cup unsalted butter, melted
- 6 large eggs
- ½ cup granulated sugar
- ½ teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon vanilla extract
- ½ cup dried cherries
- ½ cup sliced almonds, toasted
- pinch of salt



Warm Vanilla Sauce

- ½ cup brown sugar, packed
- ¼ cup heavy cream
- ¼ cup unsalted butter
- 1 teaspoon vanilla extract

Directions for Cherry Eggnog Bread Pudding

1. Coat a 9×13 pan with nonstick spray.
2. Combine the bread, eggnog, sugar, and spices; transfer too prepared baking dish. Press down to help the bread absorb eggnog; scatter toasted almonds and cherries on top. Cover and refrigerate for 24 hours.
3. Preheat oven to 350, remove pudding from refrigerator and uncover. Bake on middle rack for 45-55 minutes until top is browned, the edges pull away from pan easily, and there is no wet jiggle. Allow pudding to cool for 30 mins.
4. Warm Vanilla Sauce: While the pudding is cooling, combine sugar, cream, and butter in a small saucepan set over medium heat. Bring to a low boil, whisking occasionally. Remove from heat and whisk in vanilla extract. Cool for 10 minutes, then drizzle over the Cherry Eggnog Bread Pudding!

