

Stollen Bread and Butter Pudding

Category: Dessert

1 lb 2 oz (500 grams) German Stollen
2 ounces butter, softened for spreading
3 ½ ounces canned cherries in syrup,
drained (optional)

For the custard:

2 medium eggs plus 2 egg yolks
8 ounces heavy whipping cream
12 ounces milk
3 to 4 tablespoons superfine sugar
1/8 teaspoon almond extract

Slice the Stollen thinly and spread one side with butter. Stack in slightly angled layers in a large lightly buttered oven proof dish. Scatter cherries in between layers, if desired

Beat the eggs and the yolks with the cream, milk, superfine sugar and the almond extract. Slowly pour over the Stollen slices, pressing them down into the liquid so they are well soaked. Refrigerate for one to two hours or until custard mixture is absorbed.

Preheat oven to 350° F. Place the dish in a roasting pan and when ready to bake, pour in boiling water to come halfway up the baking dish sides.

Carefully place in the oven and bake for about 40 minutes or until the top is light golden brown and crisp. Cool for 10-15 minutes before serving, sprinkled with the powdered sugar.

Serves 6-8

