



Cinnamon Swirl Bread Pudding

6	Eggs
1 cup	Half & Half
4 tbsp	Maple Syrup
1/4 cup	Brown Sugar, packed
2 tsp	Pumpkin Pie Spice
1 tsp	Salt
8-10 slices	Brioche Bread, cubed into 1" pieces
3 tbsp	Unsalted Butter
4 tbsp	Granulated Sugar
2 tbsp	Ground Cinnamon

- 1 In a mixing bowl, using a wire whisk, mix together eggs, half & half, syrup, sugar, cinnamon, and salt until yolks are broken and all are well blended. Using a rubber spatula, gently fold in the cubed bread pieces, allowing them to absorb the liquid, but preserving their shape.
- 2 Allow the mixture to sit out at room temperature for an hour, or overnight under refrigeration.
- 3 Prepare the "swirl mixture" by melting the butter, and stirring in the granulated sugar and ground cinnamon together, forming a grainy mixture.
- 4 To bake, pour about one third of the custard bread mixture into an oiled ceramic dish (about 8"x 8" or equivalent) and then spoon a third of the cinnamon mixture over the top. Alternate doing this three times. Take a butter knife to the mixture and give it a very gentle mix, creating a swirl with the two components.
- 5 Bake in a water bath at 300° F for about 25 minutes, or until the center of the baked dish is not wet when touched. Allow to cool, and serve with melted vanilla ice cream as a sauce.