



Mrs. Richardson's® Butterscotch Bread Pudding

Featuring: Mrs. Richardson's® Butterscotch Dessert Sauce

Cozy and homey all wrapped in one, this irresistible pudding is full of comfort and decadent flavor. Drizzle it with our butterscotch sauce, and serve it warm for breakfast. Or top it with ice cream for an easy evening dessert!

Ingredients:

- 1-16.9 oz package of brioche bread, cut into 1-inch cubes
- 1 1/2 cups heavy cream
- 1 cup white sugar
- 9 large eggs
- 2/3 cup Mrs. Richardson's® Butterscotch Dessert Topping
- 1 cup butterscotch baking chips
- 1 tsp salt
- 2 1/2 tbsp sugar
- 1/2 tsp cinnamon

Directions:

Step 1: Preheat oven to 200°F. Place brioche cubes onto a parchment-lined sheet tray, and dry out in oven for 30 minutes. Turn the bread pieces halfway through to dry evenly. Remove and allow to cool to room temperature. (You can also leave the bread cubes out overnight instead of drying them in the oven.)

Step 2: While the bread is drying, thoroughly whisk together the heavy cream, eggs, cinnamon, salt, sugar, and 1/3 cup of Mrs. Richardson's® Butterscotch Dessert Sauce. Place in fridge until bread is cooled.

Step 3: Once the bread is cool, place in a large mixing bowl. Pour the cream mixture over the bread and gently fold the mixture with a rubber spatula until the bread begins to absorb the liquid (about 2 minutes). Gently press the soggy mix down to create a flat top in the bowl. Cover with plastic and set in fridge for 30 minutes to allow the bread to fully soak up the cream mixture.

Step 4: Preheat the oven to 350°F. Remove bread pudding mix from the fridge and gently fold in the rest of the Mrs. Richardson's® Butterscotch Dessert Sauce and butterscotch baking chips (don't fully mix in the butterscotch sauce, you want some gooey pockets in the end). Pour into a greased 9x13 pan. Ensure the mix is evenly spread out.

Step 5: Bake in the oven for 30-35 minutes. The top should be lightly golden brown, and the center should be puffed up and will bounce back to a finger poke. You can also use a cake tester by inserting it into the middle and seeing if it comes out clean.

Step 6: Allow bread pudding to cool for 20 minutes. Serve with vanilla or your favorite ice cream, and top with an extra drizzle of butterscotch sauce. The bread pudding can be stored in the fridge for up to 1 week.

***Recipe yields 1 pie**

