

Peach Bread Pudding

Serves 16

- 280 g (8 C) bread, cubed
- 3 eggs
- 42 g butter, melted
- 245 g vanilla yogurt
- 240 ml milk
- 400 g sugar + 2 T
- 336 g peaches, peeled, pitted and diced
- 62 g pecans, chopped
- 1 tsp cinnamon

Caramel sauce:

- 226 g unsalted butter
- 240 ml heavy cream
- 200 g brown sugar

1. Preheat oven to **180°C**.
2. Spray a 23x33 cm baking dish with cooking spray.
3. In a large bowl beat 3 **eggs**, add **melted** butter, **yogurt** and **milk**.
4. Add 260 g **sugar** slowly, stirring until it is dissolved.
5. Add **peaches** and **bread**, mixing well.
6. **Allow mixture to soak into bread 30 minutes.**
7. In a small bowl, stir together **2 T sugar** and **1 tsp cinnamon**.
8. Pour the bread mixture into baking dish, and sprinkle with **cinnamon sugar mixture**.
9. Cover loosely with buttered foil and **bake for 20 minutes.**
10. Remove the foil, sprinkle with the **pecans** and bake until the top is golden and the center is set, **20 to 25 minutes longer.**
11. While the bread pudding is baking,

Caramel sauce

12. In a heavy saucepan over medium-low heat, stir together the **butter**, **heavy cream**, and **brown sugar**, bring to a boil.
13. Reduce heat to low, simmer until the sauce thickens, for **about 5 minutes.**
14. Pour over individual bread pudding servings. Top with **vanilla ice cream.**

