

Cherry Bread Pudding

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 1 hour 10 minutes

Preparing to cook

Preheat the oven to 350°F. Generously butter a 6-cup gratin dish.

Step 1: Preparing to cook

- 1 teaspoon unsalted butter

Step 2: Preparing the bread pudding

- 3 slices white bread, toasted
- 1 cup whole milk
- ½ cup cherry preserves
- ½ cup sliced almonds
- 4 teaspoons granulated sugar
- 1 pound ripe cherries, pitted

In a medium bowl, coarsely crumble the toasted bread. Pour over the milk, pressing the bread well with a fork or with your fingers, and let sit for 5 minutes so it absorbs the liquid. Add the cherry preserves, about half of the almonds, half of the sugar, and all the cherries, stirring well. Pour the cherry mixture into the prepared gratin dish. In another small bowl, combine the remaining almonds and the remaining sugar. Sprinkle it over the mixture in the gratin dish.

Step 3: Baking the bread pudding

Bake until the cherries are tender and the top is golden brown, 35 to 40 minutes.

Cool to warm.

Step 4: Serving

- ½ teaspoon powdered sugar, for serving
- 1 cup sour cream or yogurt, for serving

Sprinkle with powdered sugar and serve with a dollop of sour cream.