



BLUEBERRY EARL GREY BREAD PUDDING

Serves: 6

Ingredients

- 6 cups stale bread cut into 1-inch cubes
- 1 quart heavy cream
- 5 eggs
- 3/4 cup sugar
- 1 teaspoon vanilla
- Dash of salt
- 1 Tablespoon melted butter
- 2 pint fresh blueberries, cleaned and dried
- 1 (9-ounce) jar **Bon Appetit Y'all by Carlton Blueberry Earl Grey Jam**

Method

- ✓ Combine cream, eggs, sugar, vanilla, butter and salt.
- ✓ Add bread and half the blueberries and let soak about 15 minutes.
- ✓ Add scallions and cook for 2 more minutes.
- ✓ Place in a greased baking dish and cook at 350° F for about 40-50 minutes. When finished, bread will be golden brown on top. (Internal temperature of 160° F.)
- ✓ Combine remaining blueberries, **Bon Appetit Y'all by Carlton Blueberry Earl Grey Jam**
- ✓ Drizzle over the top of the bread pudding and serve warm. (Also good cold.)
- ✓ Dress up with fresh whipped cream and fresh berries