

## White Chocolate Bread Pudding

as seen on [CakeSpy.com](http://CakeSpy.com)

Adapted from [\*Palace Cafe: The Flavor of New Orleans\*](#)

6 servings

- 1 loaf French bread (you are not going to use the whole thing, but have it on hand)
- 3 cups whipping cream
- 1 cups milk
- 1/2 cup sugar
- 1/2 teaspoon salt
- 10 ounces white chocolate, chopped (or use chips)
- 2 whole eggs
- 7 egg yolks
- A rather generous glug of bourbon

### White Chocolate Sauce

- 8 ounces white chocolate (broken into small pieces)
- 1 1/2 cups milk

Procedure

1. Cut the bread into 1-inch cubes. Divide it in half--you'll definitely use half, and you might use some of the rest of the cubes. If you don't, you can make croutons, yo. Place the half you're using in a large bowl. Set to the side.
2. Preheat oven to 350 degrees. Grease a 9x13-inch pan. Set to the side.
3. In a large saucepan, heat the whipping cream, milk, and sugar over medium heat. Dash in the salt. When hot, take off the heat and add the white chocolate pieces; stir until melted.
4. Combine the whole eggs and egg yolks in a large bowl. Slowly pour the hot cream mixture into the eggs in a steady stream, whipping the eggs as you pour. If you wanna, add that glug of bourbon now.
5. Add the mixture to the bowl with the bread pieces.
6. If the bread is positively swimming, add some more bread until the bread is covered, but not by much.
7. Feeling good? Now, transfer it to the prepared pan. The cubes of bread will poke up but it's really liquid-y.
8. Using a spatula press down the bread so everything is absolutely saturated.
9. Bake for 40 to 50 minutes, or until set and golden on top. You don't want brown, just lightly golden.
10. While it bakes, prepare the sauce. Bring the milk to a boil in a small sauce pan. Take off the heat and add white chocolate; stir until smooth and completely melted. It's going to be a fairly liquid sauce. Pour over the bread pudding right when it comes out of the oven. It may look like an obscene amount of liquid but the bread pudding will absorb it. Let cool and enjoy. Store leftovers in the fridge for up to 2 days.