

Brioche Dorée

RECIPE

Bread Pudding with small berries



- 1 Brioche Dorée Golden baguette coarsely cut in pieces
- 2 cups milk
- ¼ cup butter
- 2 lightly beaten eggs
- ½ cup sugar
- 1 teaspoon ground cinnamon
- ¼ teaspoon salt
- ½ cup small berries

Preparation :

- Preheat the oven 350F. In a saucepan heat the milk and butter at medium heat until the butter is melted and the milk is warm.
- In a large bowl, mix the eggs, sugar, cinnamon and salt. Add the baguette pieces.
- Add the milk and butter mixture.
- Pour in a baking pan.
- Bake uncovered for 40 to 45 min.
- Serve warm with small berries.

Fun Tip:

You can replace the small berries by maple chips. You can also serve with whipped cream.

And that's it, BON APPÉTIT !