

Fried Bread Pudding Balls

Serves 15-20 people

Ingredients:

Three loaves of French bread
10 eggs
½ gallon milk
4 cups sugar
2 quarts heavy cream
4 cups white chocolate chips
1 teaspoon vanilla extract
Parchment Paper
Canola Oil for Frying (enough for at least 2 inches deep in frying vessel)

Praline sauce for drizzle over bread pudding balls

Ingredients:

1 Cup of Melted Butter
1 ½ cups of brown sugar
½ quart Heavy Cream



Instructions: combine all three ingredients and set aside at room temperature

Bread Pudding

Instructions:

Preheat oven to 300 degrees

Heat heavy cream and allow to simmer, carefully stirring so not to burn. Add white chocolate chips and stir until melted. Remove from heat and set aside.

In separate bowl, add eggs, sugar and vanilla extract and blend well. Add the milk to the egg mixture. Slowly add the warm heavy cream and chocolate chip mixture.

Line a 9x13 pan with parchment paper. Spray paper with cooking spray. Tear French bread into large chunks placing them in pan. Pour half of egg and milk mixture over the bread, pressing firmly to soak up the milk. Using your fingers, mash the soaked bread to make one solid piece in the pan. Then add the remaining milk and egg mixture. This should be very wet.

Spray foil with cooking spray and cover the bread pudding. It is important to spray the foil because the bread will rise and stick to it if not greased.

Bake at 300 degrees for 40 minutes covered. Uncover and bake another 20 minutes or until golden brown.

Let the bread pudding cool completely then place in refrigerator overnight or at least for 8 hours.

Fried Bread Pudding Balls

Instructions:

Remove cold bread pudding from refrigerator and scoop out small balls using small ice cream scooper. Each ball should be about 1 inch in diameter for optimal frying.

Heat the oil to 350 degrees. (Make sure the pot you use for frying is at least eight inches deep and you have at least two inches canola oil.) Gently place bread pudding balls in the hot oil and cook for approximately 2 minutes or until golden brown.

Carefully remove from oil and place on a paper towel to drain oil.

Drizzle bread pudding balls with the praline sauce and serve warm with either vanilla ice cream or whipped cream.