

Pawpaw Bread Pudding



Ingredients

- 4 TB unsalted butter
- 12 (1/2" thick) slices of challah without

Info

- **Prep:** 30
- **Cook:** 55

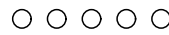
crust / 6 large croissants / other artisan bread

• **Serves:** 8-10

• [Source](#)

- 3 cups light cream or half-and-half
- 1 TB lemon zest
- 2 tsp vanilla extract
- 1/2 teaspoon salt
- 1/2 tsp ground cinnamon
- 4 eggs
- 2/3 cup packed brown sugar, divided, plus topping
- 2 cups fresh pawpaw puree
- 2 tsp squeezed lemon
- caramel sauce or whipped cream for serving

☆☆☆☆☆ from 0 votes



Rate



Directions

1. Preheat oven to 375
2. Lightly butter the bread slices on both sides, place on large baking sheet and bake, turning once, until lightly toasted on both sides (omit if using croissants).
3. In a small saucepan, whisk cream, lemon zest, vanilla, salt, and cinnamon over medium heat until just about to simmer, and remove.
4. In separate bowl, whisk together the eggs and 1/3 cup of the brown sugar until smooth. Slowly pour in warm cream mixture, whisking constantly. This tempers the egg yolks and more for a more custardy pudding.
5. Cut the toasted bread into 1 inch squares and put in large bowl. Pour the cream mixture over top and stir gently. Allow to soak for 30 mins to overnight in fridge.
6. Butter a shallow 2 quart baking dish and bring a kettle of water to boil. In a separate bowl, mix the pawpaw puree and lemon juice with 1/3 cup of the brown sugar and stir into the bread mixture. Pour into the prepared baking dish, making sure the ingredients are evenly distributed. Sprinkle the remaining 2 tablespoons brown sugar over top.
7. Set the baking dish in a larger pan and transfer to the oven. Add enough boiling water to reach halfway up the sides of baking dish. Bake until the custard is mostly set, 50 to 55 minutes. It will still be a little jiggly in center but will set up as pudding cools.

[pawpaw](#), [bread pudding](#), [bread](#), [croissant](#), [heavy cream](#), [light cream](#), [half and-half](#), [lemon](#), [vanilla](#), [cinnamon](#), [eggs](#), [brown sugar](#)

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