

Peach-Amaretto Bread Pudding

serves 6

Ingredients:

3 extra large eggs
1 ½ -1 ¾ cups milk
1/8 cup Amaretto liqueur
1 teaspoon cinnamon (I like Vietnamese cinnamon.)

2 large hard rolls, cut into ½" slices and buttered
2 large peaches, peeled, pitted and sliced into 1/3" pieces

Directions:

1. Preheat oven to 350 F. Butter 2-quart round casserole and set aside.
2. In medium bowl, whisk together eggs with milk, Amaretto, and cinnamon. Beat well.
3. Layer torn buttered rolls and peaches in casserole dish and pour egg mixture over all, stirring just a bit to make sure all ingredients are wet. If some bread/peaches are sticking out on top, it's fine.
4. Bake 60-70 min. until edges are crispy, but bread is still tender. Let sit at least 15 minutes before serving. Serve with vanilla ice cream. Can also be served warm, at room temperature or cold.