



Red Velvet Bread Pudding

Serves 12

Red Velvet Cake:

- 2 cups sugar
- 1/2 pound (2 sticks) butter, at room temperature
- 2 eggs
- 2 tablespoons cocoa powder
- 2 ounces red food coloring
- 2 1/2 cups cake flour
- 1 teaspoon salt
- 1 cup buttermilk
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 1 tablespoon vinegar

Bread Pudding Mix:

- 3 cups half-and-half
- 3 large eggs
- 1 large egg yolk
- Pinch salt
- 1 teaspoon vanilla extract
- 8 ounces cream cheese, at room temperature
- 3/4 cup confectioners' sugar

Preheat oven to 350 degrees F. Greased 9 by 13 by 2-inch sheet pan.

In a mixing bowl, cream the sugar and butter, beat until light and fluffy. Add the eggs 1 at a time and mix well after each addition. Mix cocoa and food coloring together and then add to sugar mixture; mix well. Sift together flour and salt. Add flour mixture to the creamed mixture alternately with buttermilk. Blend in vanilla.

In a small bowl, combine baking soda and vinegar and add to mixture. Pour batter into the prepared sheet pan. Bake for 20 to 25 minutes or until a toothpick inserted into the center comes out clean. Remove from heat and cool completely. When the cake is cooled, cut into 1-inch cubes.

Place cubes onto 11 by 17-inch cookie sheet. Place in oven for 10 minutes.

Bread Pudding Mix:

Combine the half-and-half, eggs, egg yolk, salt, and vanilla in a medium bowl. With an electric hand mixer in a large bowl, beat the cream cheese and sugar until smooth. Mix in the half-and-half mixture.

Place the red velvet cubes in a large baking dish or 8 individual ramekins. Add the pudding mixture to the dish. Make sure the cake cubes are completely covered. Bake for about 30 minutes, or until the pudding is set.