



KING CAKE BREAD PUDDING

DIRECTIONS

Divide bread between 12 (4-ounce) ramekins. In a large bowl, combine eggs, cream, milk, sugar, amaretto, and vanilla. Whisk until blended. Spoon egg mixture equally over bread, and let stand 30 minutes, occasionally pressing bread into milk mixture. Prepare bread pudding up to 2 hours ahead, if desired, then cover, and refrigerate. Preheat oven to 350°. Place ramekins on a rimmed baking sheet, and cook until custard is set in center, 18 to 22 minutes. Cool slightly, then top with Almond Glaze and Mardi Gras Sugars.

INGREDIENTS

For Bread

- 1 (1-pound) brioche loaf, cut into 1/2-inch cubes
- 8 large eggs
- 2 cups heavy whipping cream
- 2 cups whole milk
- 2 cups sugar
- 1/4 cup amaretto liqueur
- 1 tablespoon vanilla extract

Almond Glaze

- 2 1/2 cups confectioners' sugar
- 6 tablespoons milk
- 1 tablespoon almond extract

Mardi Gras Sugars

- 3 cups granulated sugar, divided
- Yellow food coloring
- Green food coloring
- Purple food coloring

In a medium bowl, add sugar, milk, and extract; whisk until combined. To thicken, add additional confectioners' sugar; whisk to combine.

Place 1 cup of sugar into 3 quart-size resealable plastic bags. Add 5 drops yellow food coloring into one; seal, and shake to combine. Add 5 drops green food coloring into the second; seal, and shake to combine. Add 5 drops purple food coloring into remaining bag; seal, and shake to combine.



SERVES 12