



Best Bread Pudding Recipe | Sweet Breakfast Casserole

directions

1. Preheat oven to 350°.
2. Brown Swaggerty's Farm sausage in a skillet over medium-high heat, until cooked throughout. Drain, let cool.
3. In a large mixing bowl, whisk together eggs, melted ice cream, water, sage, salt and 1/2 cup of maple syrup. Stir in sausage and bread. Let the mixture sit for ten minutes.
4. Pour mixture into a prepared 2 qt. casserole dish and bake for 35-40 minutes or until bread pudding has puffed and browned.
5. Maple-Cream: While bread pudding is baking, add the remaining maple syrup to a small saucepan and bring to boil over medium heat. Stir consistently, for 5-7 minutes, or until the syrup has reduced by half. Remove saucepan from heat and whisk in heavy cream and cinnamon.

6-8 <i>servings</i>	50 min. <i>prep time</i>	40 min. <i>cook time</i>
ingredients		
1 lb. Swaggerty's Farm Sausage		
8 eggs		
1 pint vanilla ice cream, melted		
1/2 cup water		
1 Tbsp. thinly sliced fresh sage leaves		
2 tsp. sea salt		
1 cup pure maple syrup, divided		
12 oz. brioche bread, crusts removed/torn into bite-size pieces		
1/2 cup heavy cream		
1/2 tsp. cinnamon		

To Serve

Serve this sausage sage bread pudding with the maple syrup ice cream sauce warm. And get ready for everyone to request seconds.

For more delicious recipe ideas and exclusive offers visit:

my.swaggertys.com/register