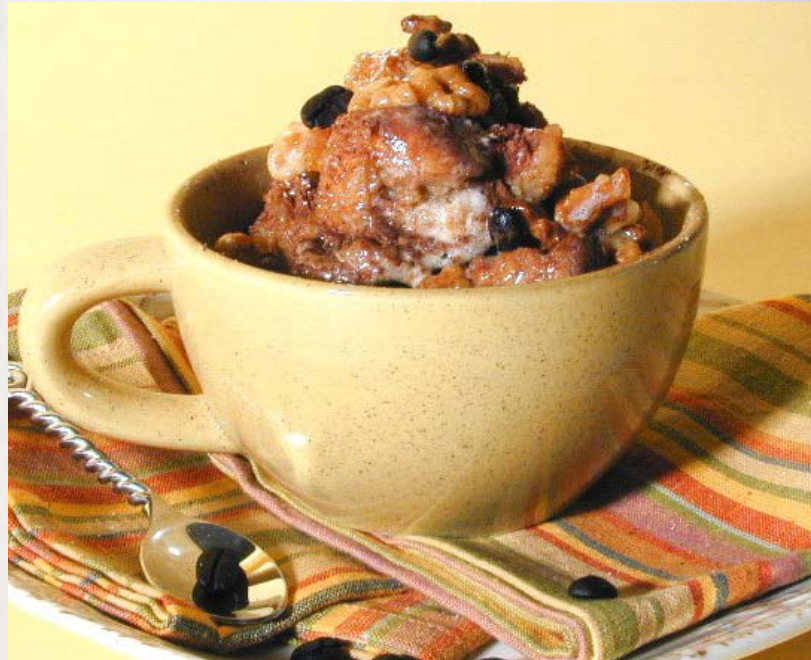


Cappuccino Bread Pudding



Servings: 6

Better than a morning cup of coffee or an afternoon latte, this pudding is your coffee and sweet all rolled into one. If serving this as more of a dessert than a café-time break, add some quality prepared caramel or chocolate sauce.

- ◆ 1 cup brewed espresso coffee
- ◆ 2 eggs
- ◆ 1/3 cup packed brown sugar
- ◆ 1 teaspoon cinnamon
- ◆ 1-1/2 cups evaporated skim milk
- ◆ 4 cups cubed French sourdough bread
- ◆ 1/2 cup chopped walnuts
- ◆ Powdered sugar for dusting

In a small saucepan, simmer the espresso coffee over low heat until it is reduced by 1/2 cup; cool to lukewarm.

In a large mixing bowl, whisk together the eggs, sugar, and cinnamon until smooth. Whisk in the evaporated milk, then add the reduced coffee.

Arrange the bread cubes in an even layer in a 1-1/2- to 2-quart baking pan coated with DuPont™ Teflon® non-stick coating. Pour the mixture evenly over the bread; let soak 30 minutes. Preheat the oven to 325 degrees.

Sprinkle the walnuts over the top of the pudding and bake 25 minutes; then increase the temperature to 425 degrees; bake for 5 minutes longer or until the top is browned and the nuts are toasted; let stand 10 minutes before serving.