

## Fig Bread Pudding

<http://userealbutter.com/2019/10/07/fig-bread-pudding-recipe/>

adapted from [this recipe on Chowhound](#)

3 cups fresh figs, stemmed and chopped  
1/4 cup brandy  
3 tbsps unsalted butter, softened  
5 slices cinnamon bread (you can use regular bread instead of cinnamon)  
1/4 cup brown sugar  
2 eggs, beaten  
1 cup whole milk  
1 cup heavy cream  
1 tbsp lemon juice  
1 tsp lemon zest, grated  
1 tsp vanilla extract

Combine the figs and brandy in a bowl. Toss to coat the figs and let sit for 30 minutes. Preheat oven to 350°F. Butter your 7×10-inch baking dish (to make a 9×13-inch pudding, double the recipe). Butter each slice of bread (I buttered both sides). Cut the bread into 1-inch cubes. Stir the brown sugar and beaten eggs together in a medium bowl or 1-quart measuring cup. Whisk the milk, cream, lemon juice, lemon zest, and vanilla extract into the egg mixture. In a large bowl, toss the bread with the figs. Spread the bread and figs into your baking dish. Pour the custard evenly over the bread. Bake\* the bread pudding on a foil-lined baking sheet (in case of overflow) for 50-70 minutes until the center is golden and springs back when you gently push on it. Remove from heat. Serve warm with ice cream, whipped cream, or crème anglaise. Serves 6.

\*For a more consistent and gentle bake, you can bake the bread pudding in a water bath by setting the pan in a much larger pan and filling the larger pan with boiling water to about 1 inch below the top of the smaller pan. Then proceed to bake as in the instructions.