

Huckleberry Bread Pudding

<http://userealbutter.com/2016/01/10/huckleberry-bread-pudding-recipe/>

adapted from [Epicurious](#)

5 tbsps unsalted butter, softened
6-8 croissants, cut into 1 1/2 inch pieces
1 cup huckleberries, fresh or frozen
1 tbsp lemon zest, grated
4 large eggs
2/3 cup granulated sugar
1 tsp vanilla extract
1 1/4 cups heavy cream
1 1/4 cups whole milk

Preheat oven to 350°F. Butter six 8-ounce ramekins or one 8×12-inch baking dish. Layer half of the croissants on the bottom, then half of the huckleberries, then half of the lemon zest. Repeat. Press the bread down gently. Whisk the eggs, sugar, and vanilla together in a medium bowl or large 4-cup measuring cup. Stir in the cream and milk. If using ramekins, divvy the egg mixture evenly among the ramekins. If using a baking dish, evenly distribute the egg mixture over the filling.

To bake: If using ramekins, bring a kettle of water to a boil. Place the ramekins in a roasting pan and fill the pan with boiling water until the water line is half way up the ramekin sides. Take care not to splash any water into the bread puddings. If using a baking dish, put it straight into the oven. Bake both versions for 30-35 minutes until the custard is set and the tops are golden brown. Remove from oven and dust with powdered sugar. Serves 6.