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Maple Peach Bread Pudding

1 lb brioche or challah bread, cut into 1 inch squares
5 tbsp butter
2-4 large ripe peaches cut into slices
1 cup sugar, plus 2 tbsp for topping
¼ cup peach schnapps
4 large eggs, beaten
3 cups milk
½ cup grade A maple syrup

1. Preheat oven to 350. Spread bread on cookie sheet. Toast for about 15 min. turning once or twice
2. Melt butter in a large skillet. Reserve 3 tbsp of butter.
3. Add peaches and ¼ cup of sugar to the skillet and cook over med heat for about 15 min
4. Remove from heat and add schnapps, return skillet to heat and cook until sauce is slightly thickened, about 1 min. Stir in ¼ cup of maple syrup.
5. In large bowl, whisk eggs, milk and ¾ cup sugar. Add bread and peach mixture and toss until coated. Let stand 5-10 minutes.
6. Brush a 9x11 baking dish with 1 tbsp melted butter. Add bread pudding and drizzle with remaining syrup and butter. Sprinkle with 2 tbsp sugar.
7. Bake for 50 minutes until pudding is set and the top is golden brown and slightly crispy. Let cool and serve!