



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Pear and Apricot Bread Pudding

24 Servings

Ingredients

3 tablespoons unsalted butter, softened
18 ounces (about 24 loosely packed cups) soft bread or rolls
such as challah, brioche,
egg or French-style bread
12 eggs
1 cup granulated sugar
1 tablespoon pure vanilla extract
1-1/2 quarts whole milk
2 cups heavy cream
1 teaspoon cinnamon
1/4 teaspoon nutmeg
4 cups Pacific Northwest Canned Pears, diced, drained and
juice reserved
1-1/2 cups (7 ounces) dried apricots, thinly sliced
2-3/4 cups Caramel Sauce (recipe follows)

CARAMEL SAUCE

3 cups (21 ounces) granulated sugar
1 cup reserved Pacific Northwest Canned Pear juice
1 cup heavy cream
2 teaspoons pure vanilla extract

Method

Evenly coat the bottom and sides of full-size hotel pan with butter and set aside. For individual puddings, lightly grease 24 (6-ounce) ramekins or oven proof dishes. Place bread in a large bowl and set aside.

In a separate bowl, whisk the eggs until light yellow. Add the sugar and vanilla, continuing to whisk and blend. Slowly add the milk and cream as you whisk followed by the cinnamon and nutmeg. Once combined, pour the custard mixture over bread, toss to coat and let stand 30 minutes, stirring occasionally. Preheat the oven to 350 degrees F.

After 30 minutes, fold the pears and apricots into the soaked bread mixture and tip everything out into the prepared pan. Place the hotel pan on a sheet pan and place in the oven. Pour boiling water (about 1/4-inch) on the sheet pan and bake 45 to 50 minutes or until a knife inserted in the middle comes out clean. For individual puddings, bake 25 to 30 minutes, or until a knife inserted in the middle of one comes out clean. Remove the pudding from the oven, cool and drizzle with about 2 tablespoons Caramel Sauce per serving.

Place the sugar and pear juice in a heavy, non-reactive pot and stir gently to dissolve the sugar. Bring to a boil over medium high heat, reduce the heat to medium and continue to cook until the sugar is amber in color, 18 to 20 minutes.

Remove the pan from heat and drizzle in the cream slowly, whisking as you go. Stir in the vanilla and set aside to cool until ready to serve.

Makes 2-3/4 cups

Servings

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Nutrition

<i>Calories</i>	420
<i>Calories from Fat</i>	150
<i>Fat</i>	17g
<i>Saturated Fat</i>	10g
<i>Cholesterol</i>	170mg
<i>Sodium</i>	220mg
<i>Carbohydrate</i>	60g
<i>Dietary Fiber</i>	2g
<i>Sugar</i>	46g
<i>Protein</i>	8g
<i>Vitamin A</i>	15% DV
<i>Vitamin C</i>	10% DV

Calcium 15% DV
Potassium 7% DV
Iron 10% DV