

## Steuben's Peach Bread Pudding Chef Matt Selby

4	Cups	Heavy Cream
4	Each	Eggs
1/4	Cup	Butter, Melted
1	Cup	Sugar
1	Pinch	Salt
2	Cups	Cubed White Bread
3	Each	Fresh Peaches, Diced

\*Pre-Heat oven to 400 degrees.

\*In a mixing bowl, combine heavy cream, eggs, melted butter, sugar and salt.

\*Whisk the ingredients to incorporate, and beat the eggs.

\*Place the cubed bread, and diced peaches in a separate mixing bowl, and pour the heavy cream mixture over the bread and peaches. By hand, mix to incorporate, and soak the bread.

\*Butter a square baking dish, and pour the bread pudding mixture into the dish.

\*Cover the dish with foil, and bake in the oven for about 30-40 minutes, until a toothpick comes away clean.

Enjoy with whipped cream, ice cream, or whatever else you may like on bread pudding!