

Cherry and White-Chocolate Bread Pudding

2 tablespoons (1/4 stick) unsalted butter, at room temperature, plus 2 tablespoons melted
4 large eggs
3 cups heavy cream
1 cup milk
1 cup packed light brown sugar
1 teaspoon pure vanilla extract
½ teaspoon ground cinnamon
6 cups ½ inch cubes day old French bread
6 ounces white chocolate
1 cup dried cherries

Preheat oven to 350 degrees F. Butter a 10 x 14 inch baking dish with room temperature butter.

Whisk the eggs in a large bowl. Whisk in the cream, milk, brown sugar, vanilla, and cinnamon. Add the bread, chocolate, dried cherries and stir well, then mix in the melted butter. Pour into the prepared baking dish.

Bake until firm when pressed in the center, about 1 hour. Cool on a wire rack until just warm, about 20 minutes, serve warm.

Port or coffee

From "Prime Time Emeril"