

## **Panettone Bread Pudding**

2 T. butter, softened

1 lb. Gianna's Panettone, cut into 1-inch cubes

4 c. Organic Valley half & half

3 large eggs, slightly beaten

1½ T. vanilla extract

1 t. ground cinnamon

1½ c. sugar

a generous pinch each sea salt and freshly ground nutmeg

¼ c. each raisins and chopped pecans

1. Preheat oven to 350°F. Butter a 9 by 13-inch baking dish with the butter. Layer the bread cubes randomly in the pan so they overlap and lean on each other.
2. In a mixing bowl combine half & half, eggs, vanilla, cinnamon, sugar, salt and nutmeg and mix well. Carefully pour mixture over panettone. Top with raisins and pecans and allow bread to soak for 10 minutes.
3. Cover with aluminum foil and bake for 20 minutes. After 20 minutes remove foil and continue to bake for 20 to 30 minutes until top is golden brown and puffy. The custard should be firm and not runny. Allow to cool for 10 minutes before slicing.

Serves 8-10.