

# Stuffing Bread Pudding

Easy fixing Dinner in 1 hour 40 minutes, including cooling time (10 minutes active time)

## Serves 4

This golden bread pudding gives leftover stuffing a new lease on life, whether for a post-Thanksgiving brunch or dinner with a salad. You can even assemble this Thanksgiving night, then bake it in the morning. If you have more or less stuffing to work with, adjust the amount of custard to roughly 1 egg and 1/2 cup of liquid per 1 cup of stuffing, with a proportionate amount of salt and pepper.

- -- Butter
- 4 large eggs
- 2 cups half-and-half (or 1 cup milk + 1 cup cream)
- 1/2 teaspoon kosher salt
- -- Pepper to taste
- 4 cups prepared bread stuffing
- 1/3 cup grated Parmesan, Asiago or Gruyere cheese

**Instructions:** Preheat the oven to 350°. Butter a 2-quart baking dish, such as a 8-inch square Pyrex or medium-size gratin dish.

In a medium bowl, combine the eggs, half-and-half, salt and pepper to taste. Pull apart the stuffing and place it in the prepared pan so that it's dispersed evenly. Sprinkle the cheese on top. Slowly pour the custard over the stuffing, then let sit for at least 20 minutes to soak, or wrap tightly and refrigerate for up to 1 day.

Bake <sup>at 350</sup> for until the custard sets, about 55 minutes to 1 hour. Let cool for at least 10 min