

Muhammad Ali's Favorite Bread Pudding Recipe

15 French bread slices, cut into 1-inch cubes

¼ cup raisins

3 tablespoons butter, cut into pats

3 eggs

3 egg yolks

½ cup sugar

½ teaspoon cinnamon

½ teaspoon nutmeg

1 cup heavy cream

1 cup milk

Preheat oven to 350 degrees. Arrange half of bread cubes along bottom of buttered 2-quart baking dish. Top with raisins and butter pats. Place remaining bread cubes on top and set aside. In large mixing bowl, whisk together eggs, egg yolks, sugar, cinnamon, and nutmeg until well blended. In medium saucepan, bring cream and milk to a simmer. Add hot cream mixture very slowly to egg mixture, so that it will not curdle. Pour over bread cubes and let stand 20 minutes in order to saturate bread. Place baking dish into roasting pan; add enough water to roasting pan to come halfway up sides of baking dish. Bake for 35 to 40 minutes or until custard sets. Serve warm with maple syrup.

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