



Cardamom Bread Pudding!

One loaf of Cardamom bread
4 eggs lightly beaten
1/3 cup packed brown sugar
1/2 tsp cinnamon
1/3 cup granulated sugar
1 tsp vanilla
A dash of salt
2 1/2 cups half and half, scalded

Heat oven to 350 degrees. Butter the bottom and sides of a small baking dish. Cut the Cardamom bread into bite sized pieces and arrange in baking dish. Sprinkle with brown sugar. Mix eggs, granulated sugar, vanilla and salt. Slowly stir in the scalded half and half. Pour over bread. Let bread stand for 10 minutes to absorb the egg mixture.

Place baking dish into a larger baking dish and place on oven rack. Pour very hot water into the large baking dish to about 1 inch deep. Bake until knife inserted comes out clean, 65-70 minutes. Remove smaller baking dish from hot water. Serve warm with whipped cream or ice cream.

We hope you enjoy our Swedish version of a traditional dessert!

*Recipe courtesy of A Swedish Shop
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