

Mango Bread Pudding

Ingredients:

- 2 T. salted butter
- 1 cup whole milk
- ¼ cup heavy cream
- 2 T. + 2 t. Sugar
- 1 t. Vanilla extract
- 1 t. Ground cardamom
- ½ t. Ground ginger
- 2 eggs
- 1 - 10-ounce bag of frozen mangoes or 1 large mango
- 3 slices country white bread, cut into ½” cubes
- Vanilla ice cream for serving



Directions:

1. Preheat oven to 350 degrees.
2. Butter an 8x8 square baking pan
3. In a medium saucepan combine the butter, milk, cream, sugar, vanilla, cardamom, and ginger.
4. Simmer over low heat, stirring occasionally, until the butter melts and the milk is hot.
5. Remove from the heat and set aside to cool slightly for about 4 - 5 minutes.
6. In a small bowl, whisk the eggs and then whisk them steadily into the milk mixture until blended.
7. Combine the mangoes and bread in a large bowl and mix well.
8. Transfer to the baking dish and pour the milk mixture evenly over the top.
9. Make sure all of the bread pieces are soaked with the mixture and let sit for 5 minutes.
10. Bake 45 - 50 minutes, until bubbly and brown.
11. Serve warm, but not hot, with ice cream.