

## **Black and Blue Bread Pudding**

*Recipe courtesy of Valerie Gordon*

2 loaves brioche or soft white bread, crusts removed and cubed  
1 pint prepared black and blue jam (see recipe below)  
1 quart prepared custard (see recipe below)  
1 pint mixed blackberries and blueberries for the fruit layer and garnish  
2 oz. butter for greasing the skillet  
Whipped cream

### Black and Blue Jam

1 pint blackberries  
1 pint blueberries  
1 cup sugar  
2 teaspoons lemon zest

### Custard

1 pint heavy cream  
1 cup whole milk  
6 eggs  
 $\frac{3}{4}$  cup sugar  
1 teaspoon vanilla extract  
 $\frac{1}{2}$  teaspoon salt

Set the EGG for direct cooking without a convEGGtor at 300°F.

### For the Jam

Into a Dutch oven, add the berries, sugar and lemon zest. Cook, stirring often, for 10 minutes. Remove from the EGG and pour into a large bowl; set aside to cool.

### For the Custard

Combine the cream and milk in a Dutch oven. Place on the cooking grid until it begins to simmer. Remove the mixture from the EGG; add the convEGGtor to the EGG and set for indirect cooking at 350°F.



Add the eggs to a medium bowl; whisk in the sugar, vanilla and salt. Carefully and slowly, drizzle in the cream mixture, whisking constantly. This creates the custard.

Pour the custard over the prepared bread. Mash the bread into the custard until fully integrated; set this mixture aside.

Generously grease a 10-inch Cast Iron Skillet with 2 oz. salted butter. Fill the skillet halfway with the brioche, making sure that there are no holes in the bottom layer. Add the fresh berries in a layer, pressing them gently into the brioche. Top with the remaining brioche.

Place the skillet in the EGG and bake for 30-35 minutes. Top with the Black and Blue Jam and extra berries if desired.

