



# Swaggerty's Farm Best Bread Pudding Recipe

## directions

1. Preheat oven to 350°.
2. Brown Swaggerty's Farm sausage in a skillet over medium-high heat, until cooked throughout. Drain, let cool.
3. In a large mixing bowl, whisk together eggs, melted ice cream, water, sage, salt and 1/2 cup of maple syrup. Stir in sausage and bread. Let the mixture sit for ten minutes.
4. Pour mixture into a prepared 2 qt. casserole dish and bake for 35-40 minutes or until bread pudding has puffed and browned.
5. Maple-Cream: While bread pudding is baking, add the remaining maple syrup to a small saucepan and bring to boil over medium heat. Stir consistently, for 5-7 minutes, or until the syrup has reduced by half. Remove saucepan from heat and whisk in heavy cream and cinnamon.



6-8

*servings*

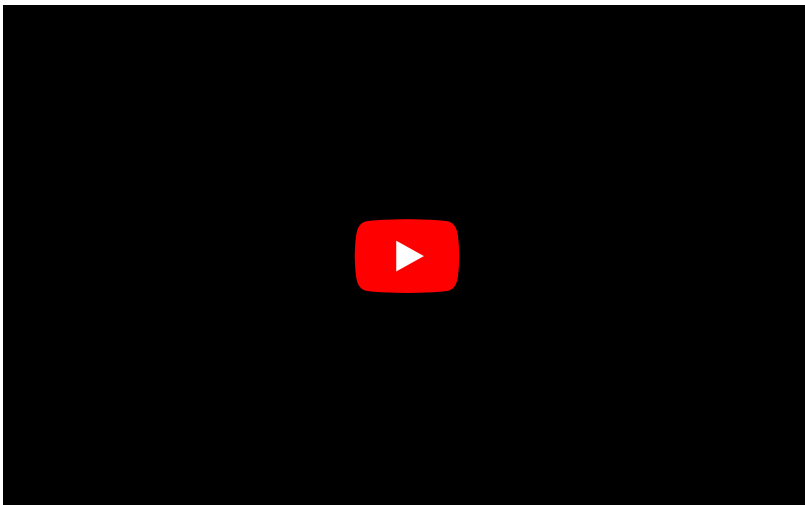
50 min.

*prep time*

40 min.

*cook time*

## notes



## ingredients

1 lb. Swaggerty's Farm Sausage  
(<https://www.swaggertys.com/products/recipe-ready>)

8 eggs

1 pint vanilla ice cream, melted

1/2 cup water

1 Tbsp. thinly sliced fresh sage leaves

2 tsp. sea salt

1 cup pure maple syrup, divided

12 oz. brioche bread, crusts removed/torn into bite-size pieces

1/2 cup heavy cream

1/2 tsp. cinnamon

Pairs well with: Coffee, Milk, Scrambled Eggs

Special Kitchen Tools: 12 qt. casserole dish

## to serve

Serve Bread Pudding warm and top with maple-cream sauce.