

## Zucchini Bread Pudding

Daniel Riggs

### Zucchini Bread

1 1/2 cups	Porter Farms organic grated zucchini - lightly packed; do not drain*
1 cup	granulated sugar
1/4 cup	packed light brown sugar
1/2 cup	unsweetened applesauce
1/3 cup	vegetable oil
2	large eggs
1 Tsp	vanilla extract **
1 1/2 cups	all purpose flour
1/2 Tsp	baking powder
1/2 Tsp	baking soda
1/2 Tsp	Kosher salt
1/2 Tsp	ground cinnamon

### Directions:

1. Preheat the oven to 350°F. Spray a 9 x 5" loaf pan with cooking spray.
2. In a large bowl, add the grated zucchini, sugar, brown sugar, applesauce, oil, eggs, and vanilla. Whisk until well combined.
3. Add the flour, baking powder, baking soda, salt, and cinnamon. Stir just until no dried flour remains; try not to overmix.
4. Pour the batter into the loaf pan. Bake for 50 to 54 minutes.
5. Cool in the pan for 10 minutes. Remove from the pan and transfer to a wire cooling rack to cool completely before slicing.
6. Store covered in the refrigerator. This is best served after it has been refrigerated for at least 12 hours.

My favorite way to warm zucchini bread is to melt some butter in a skillet and toast the slices of bread on both sides until golden brown.

\* I like to purée the zucchini in a food processor. I adjust the amount to 1 1/4 cups of puréed zucchini.

\*\* Use good vanilla extract or paste. I like Madagascar vanilla.

## Ingredients:

### For the Bread Pudding:

1 9x5 loaf of zucchini bread (see recipe)  
2 cups whole milk  
3 Tbsp unsalted butter  
1/2 cup granulated sugar  
1/2 Tsp Kosher salt  
3 large eggs  
1 Tbsp vanilla extract or paste  
2 Tbsp brown sugar

### For the Sauce:

2 Tbsp unsalted butter  
2 Tbsp flour  
1/2 cup light brown sugar - packed  
2 cups whole milk  
1 Tbsp vanilla extract or paste  
1/4 cup good brandy or bourbon (optional)  
1 pinch Kosher salt

## Directions:

### For the Bread Pudding:

1. Preheat oven to 350 °F
2. Cut the bread into roughly 1 inch cubes. Add to a buttered 8 x 8 baking dish.
3. Add milk, sugar, salt and butter to a small pot and place over medium heat. Stir occasionally until scalded. Set aside and allow to cool slightly.
4. Once cooled a bit, stir in the vanilla then whisk in the eggs one at a time.
5. Pour custard over the bread. It's a good idea to reserve some to spoon over the top. This will let you soak any dried pieces on top.
6. Set it aside for about 20 to 30 minutes so that bread can soak the liquid in. This is optional but it helps to give the bread time to soak up all the custard.
7. Before baking, sprinkle the top evenly with brown sugar.
8. Bake for about 40 to 45 minutes. Your bread pudding is done when a knife inserted in the center comes out clean.

### For the Sauce:

1. Over a medium low heat, melt butter. Whisk in flour and cook for about one minute while constantly whisking.
2. Add scalded milk a bit at a time while whisking then mix in the brown sugar and kosher salt.
3. Continue to stir over medium low heat until thickened.
4. Remove from heat, stir in your choice of vanilla, brandy, or bourbon.
5. Pour over bread pudding while warm or serve in a bowl on the side. The sauce can be made in advance and reheated on the stove before using.

### Notes:

If the inside of the zucchini bread appears too moist I recommend spreading cubes evenly on a sheet tray and placing in the oven (that you are preheating), for about 10 to 15 minutes. This will help dry it out so you can still get more custard.

To reheat, cut bread pudding into pieces and cook them in a little butter on the stovetop until crisp on each side. The texture is wonderful!

Chocolate-Cherry Variation - Stir in 3/4 cup dried cherries and 3/4 cup dark chocolate chips before baking.

Apricot-Almond Variation - Stir in 3/4 cup chopped dried apricots and 3/4 cup toasted sliced almonds before baking.

Cranberry-Walnut Variation - Stir in 3/4 cup dried cranberries and 3/4 cup toasted chopped walnuts before baking.

Fig-Pistachio Variation - Stir in 3/4 cup chopped dried figs and 3/4 cup toasted pistachios before baking.