

Jam and Bread Pudding

1	Irish Soda Bread, Roughly Cubed
1 Jar	Strawberry Preserve
1/4 Cup	Grand Marnier
4	Extra Large Eggs
1/2 Cup	Sugar
2 1/2 Cup	Whole Milk
1 TBLSP	Vanilla Extract
6 TBLSP	Unsalted Butter Melted
1 TBLSP	Whole Milk
3/4 Cup	Confectioner's Sugar
	Fresh Strawberries, Quarted for garnish

Directions

Position a rack in the center of and preheat the oven to 375*.

Butter a 9 by 13-inch glass baking dish. Arrange half of the soda bread along the bottom of the dish. Add the Grand Marnier to the strawberry Jam. Spread 3/4's of the jam mixture on top and cover with the remaining bread.

Whisk the eggs, sugar, 2 1/2 cups of the milk, and the vanilla together; pour over the bread. Press to soak and brush the top with 4 tablespoons of the melted butter. Cover with foil and bake for 15 minutes. Remove the foil and continue baking for 15 minutes longer or until the pudding is set. Remove from the oven.

Preheat the broiler. In a bowl, whisk the remaining 1 tablespoon of milk with the confectioners' sugar. Stir in the remaining melted butter and jam until the mixture is smooth. Spread the mixture over the top of the pudding, place under the broiler, and broil until the glaze is golden. Serve hot or warm, garnished with fresh strawberries.

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