



Blackberry Bread Pudding

2 Cups Whole Milk

2 Tbsp Salted Butter, melted

1/2 tsp vanilla extract or 1 shot of good whiskey

1/3 Cup Sugar

1-Pint Blackberries

6 Cups Brioche or Challah Bread, cut into 2-inch cubes

2 Eggs, beaten

Greek Yogurt, to taste

- Preheat the Big Green Egg to 350°F indirect heat.
- In a large mixing bowl, whisk together milk, butter, vanilla (or whiskey), and sugar. Stir in the eggs to combine.
- Add the berries and bread, tossing to evenly coat.
- Pour the mixture into a 10-12-inch greased cast iron skillet and bake for 30 min or until set.
- Remove from the oven and allow to cool. Scoop and serve with a hearty dollop of Greek Yogurt.