

Vidal Blanc Bread Pudding



Amount	Unit	Ingredient
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1	cup	Sugar
1/2	tsp	Ground cinnamon
1/2	tsp	Ground ginger
1/2	tsp	Ground nutmeg
3		Large eggs
		Zest of 1 Orange
1	cup	Old York Cellars Vidal Blanc
1/3	cup	Unsalted butter, melted and cooled
5	cup	Stale French bread, cut into 1-to-2-inch cubes
1/2	cup	Sliced almonds
1/3	cup	Dried currants, raisins, or cranberries
1/4	cup	Crystallized ginger

Preheat your oven to 350°F.

Butter a 9-inch baking dish.

In a large bowl, whisk together the sugar, cinnamon, ginger, nutmeg, eggs, and orange zest.

Add the [Old York Cellars Vidal Blanc](#) and then slowly whisk in the butter until well combined.

Add the bread cubes, sliced almonds, currants, and crystallized ginger and toss to make sure that all the pieces of bread are well coated.

Let soak for 10 minutes.

Pour the mixture into the baking dish and bake for 45 to 50 minutes, until the top is golden brown and crispy.

CHEERS & ENJOY!

