

Peach French Toast Casserole with Bacon Bourbon Maple Syrup



Ingredients

4 oz. bread, dry or stale is acceptable
8 oz. Florida Peaches, fresh, frozen, or home
canned, no pits. Skin on or off
½ tsp. ground cinnamon
¼ tsp. ground cardamom (optional)
¼ tsp. salt
2 eggs
¼ cup unsalted butter (melted)

¼ cup maple syrup or to taste
1 tbsp. cinnamon sugar mixed
½ cup milk

2-3 slices bacon
2 tbsp. bourbon
1 cup maple syrup

Procedure

1. Break, tear or cut the bread into large bite sized pieces. Place into large bowl. Chop up the peaches and add to the bread.
2. In a separate bowl whisk together the cinnamon, cardamom, salt, eggs, melted butter, maple syrup and milk. Mix until combined. Pour over bread mixture.
3. Gently press the bread mixture into the wet mixture so all bread has the chance to absorb custard. Let sit for 10-15 minutes to ensure all bread is moistened.
4. Preheat oven to 350°F. After the bread is soaked, put into a shallow one quart casserole dish and sprinkle with cinnamon sugar mix. Place on a sheetpan, and into the oven. Bake for 30-40 minutes, or until bread isn't wet anymore, and the top is slightly brown.
5. In the meantime, chop the raw bacon up into small pieces and put into a small sauce pan. Place over medium heat and cook while stirring until crispy.
6. Drain off extra fat, but keep bacon. Add bourbon, and place back on burner. If flaming, extinguish flames by swirling pan. Then add maple syrup. Heat through.
7. Let bread pudding rest for about 5-10 minutes after removing from oven.