

NECTARINE BREAD PUDDING

Ingredients:

- 2 nectarines
- Milk
- 4 eggs, beaten
- ½ cup sugar
- ¼ tsp. grated nutmeg
- 1 tsp. almond extract
- 4 cups dried cubed egg bread*
- ¾ cup heavy cream
- 2 tbsp. sugar
- ¼ tsp. almond extract

Directions:

Process nectarines through juice extractor following HOW TO USE instructions. Set aside pulp. Add enough milk to nectarine juice to make 2 ¼ cups. Combine with egg, sugar, nutmeg and 1 tsp. almond extract; whisk to blend. Stir in reserved pulp.

Arrange bread cubes in ungreased 2-quart shallow baking dish. Pour nectarine mixture evenly over bread cubes. Press lightly to moisten bread.

Bake, uncovered at 350° F for 40 minutes or until pudding is puffed and golden. (A knife inserted into the center of the pudding should come out clean.)

Cool on wire rack for several minutes. Meanwhile, combine heavy cream, sugar and remaining ¼ tsp. almond extract. Whip to soft peaks. Serve on top of warm pudding.

Makes 6 to 8 servings.

Note: If desired, substitute peaches for nectarines.

* Toast bread cubes at 350°F for about 10 minutes, until golden, stirring several times.

French bread may be substituted for egg bread.