

# Roasted Butternut Squash Bread Pudding



A Taste of *The Café*  
AT THE FRICK

*Serves.* Yields 10 servings

*Prep Time.* 1 1/2 hours

## *Ingredients*

12 egg yolks  
1 quart heavy cream  
12 cups dried cubed bread  
2 Tablespoons finely chopped sage  
1/4 cup sugar  
One small butternut squash roasted and pulped  
1/2 yellow onion diced

## *Procedure*

Sauté the onions and sage with a little oil, then add the heavy cream and sugar, heating until small bubbles start to appear around the edges. Slowly add the cream mixture to the egg yolk mixture, stirring constantly. Add squash pulp mixing well. Pour over your bread crumbs and mix. Pour into a cake pan that has been lined with parchment or wax paper. Bake in a water bath in a conventional oven for 1 hour at 350 degrees.

Bon Appetit!