

Faux Cheesecake Blackcurrant Bread Pudding

- 1 c homemade blackcurrant jam, at room temperature
- 3/4 challah, cubed (12 slices)
- 8 oz soft goat cheese
- 4 large eggs
- 2 c either milk or 10% cream
- 1 t cinnamon
- 1/4 - 1/3 c brown or coconut sugar
- 1-2 c berries

Optional Toppings

- maple syrup
- fresh berries
- yogurt

Place half the bread in bottom of a lightly greased 13 x 9-inch baking dish. Top with tiny dollops of cheese, then drizzle with jam. If you are using store bought jam, heat it in a small pot, over medium, for a minute or two so it's easy to drizzle. Sprinkle on remaining bread cubes.

In a medium-sized bowl, mix eggs, cream and cinnamon. Pour over bread mixture. Press down gently with the back of a fork. Sprinkle with sugar. Cover tightly, and chill for 8 - 24 hours.

Bring dish to room temperature before baking.

Preheat oven to 350F. Bake, covered, 25 minutes. Uncover, sprinkle with a heaping cup of berries, then a tablespoon of sugar and bake 10 minutes or until golden brown and bubbling. Serve with toppings. Perfect for a buffet brunch. Serve with a spatula or a large spoon. Serves 12 - 15.

Jittery Cook