



# Best Bread Pudding Recipe | Sweet Breakfast Casserole

## directions

1. Preheat oven to 350°.
2. Brown Swaggerty's Farm sausage in a skillet over medium-high heat, until cooked throughout. Drain, let cool.
3. In a large mixing bowl, whisk together eggs, melted ice cream, water, sage, salt and 1/2 cup of maple syrup. Stir in sausage and bread. Let the mixture sit for ten minutes.
4. Pour mixture into a prepared 2 qt. casserole dish and bake for 35-40 minutes or until bread pudding has puffed and browned.
5. Maple-Cream: While bread pudding is baking, add the remaining maple syrup to a small saucepan and bring to boil over medium heat. Stir consistently, for 5-7 minutes, or until the syrup has reduced by half. Remove saucepan from heat and whisk in heavy cream and cinnamon.

6-8 servings	50 min. prep time	40 min. cook time
<b>ingredients</b>		
<a href="#">1 lb. Swaggerty's Farm Sausage</a>		
8 eggs		
1 pint vanilla ice cream, melted		
1/2 cup water		
1 Tbsp. thinly sliced fresh sage leaves		
2 tsp. sea salt		
1 cup pure maple syrup, divided		
12 oz. brioche bread, crusts removed/torn into bite-size pieces		
1/2 cup heavy cream		
1/2 tsp. cinnamon		

## To Serve

Serve this sausage sage bread pudding with the maple syrup ice cream sauce warm. And get ready for everyone to request seconds.

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