



# BELL'S OBERON ORANGE BREAD PUDDING

**YIELDS 12 SERVINGS**

INGREDIENTS:

8 cups of diced white bread

1 cup milk

1 cup heavy cream

4 eggs

1/3 cup sugar

1/4 tsp salt

Zest from 1 orange

1/4 cup orange juice

1 cup chopped oranges

**Sauce**

16 oz. (2 cups) Oberon

1/2 cup brown sugar

3 TBS honey



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# INSTRUCTIONS:

1. In a bowl, whisk together milk, cream, eggs, sugar, salt, zest, and orange juice.
2. Toss the bread and chopped orange in the mixture and press into a greased 8x8 baking dish. Pour any remaining liquid over bread.
3. Cover the dish with plastic wrap, and refrigerate for 1 hour. Preheat oven to 350°F.
4. Bake the bread pudding for 45 minutes, or until the pudding is golden and set.
5. While the pudding is baking, prepare the Oberon caramel sauce. In a saucepan, add Oberon, brown sugar, and honey. Bring to a boil, then reduce to a simmer and stir periodically. Cook until mixture has reduced by half, or until it coats the back of a spoon.
6. Serve bread pudding with Oberon caramel sauce and enjoy with a pint of Oberon!

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