

## Apricot Brandy Bread Pudding

### Apricot Mixture

½ cup brandy  
10-15 dried apricots

### Bread Mixture

1 cup granulated sugar  
5 large beaten eggs  
2 cups buttermilk  
2 teaspoons pure Madagascar vanilla extract  
4 cups cubed fancy bread (like cinnamon swirl or other sweet type of bread), allow to stale overnight in a bowl, if desired for a stiffer bread pudding

### Crumble

1/2 cup packed light brown sugar  
1/4 cup (1/2 stick) butter, softened  
1 cup toasted almond slivers

### Sauce

1 cup granulated sugar (superfine, if possible)  
1/2 cup butter, melted  
1 egg, beaten  
2 teaspoons pure Madagascar vanilla extract  
1/2 cup brandy (the remainder from the apricot mix)

### Directions

Preheat the oven to 350 degrees F. Grease a 9 x 13 x 2" pan.

Mix together brandy and apricots, let sit overnight.

Mix granulated sugar, eggs, and milk in a bowl; add vanilla. Pour over cubed bread and let sit for at least 10 minutes or as long as overnight (preferred).

In another bowl, mix and crumble together brown sugar, butter, and pecans. Pour bread mixture into prepared pan. Sprinkle crumble mixture over the top and bake for 35 to 45 minutes, or until set. Remove from oven.

For the sauce:

Mix together the granulated sugar, butter, egg, and vanilla in a saucepan over medium heat. Stir together until the sugar is melted. Add the brandy, stirring well. Pour over bread pudding. Serve warm or cold.

