

**Summer
Signature
Recipe**


**Florida Mango
Bread Pudding**

Ingredients

- 2 cups Mango, Florida, diced small
- 1/2 cup Orange Marmoset honey
- 6 cups Bread, stale, 1/2 in. cubes
- 3 Eggs, beaten
- 2 cups Heavy cream
- 1 cup Whole milk
- 1 tsp Vanilla extract, pure
- 2 tsp Cinnamon, ground
- 5 tbsp Butter, unsalted
- 1/2 cup Peanuts, salted, crushed
- 6 cups Ice cream, vanilla

Directions

1. Preheat oven to 350° and spray a 9 x 11 in. casserole dish with nonstick cooking spray. Combine diced mango and bread and pour into casserole dish.
2. Combine milk, heavy cream, and honey in a small sauce pot. Heat over low just until combined.
3. Remove and allow to cool slightly, then whisk in eggs. Add salt, vanilla, and cinnamon and mix. Pour over bread and mango mixture.
4. Place small pats of butter on top of bread pudding and bake for 40-45 minutes or until golden brown. Remove from oven and allow to cool slightly.
5. Serve with crushed peanuts and vanilla ice cream.



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