

Bread and Butter Pudding with Fresh Currants and Raspberries

1 loaf (12 ounce) challah bread, cut into 3/4-inch slices and dried overnight (If you forget to dry the bread, place in oven for 30 minutes at 200° F and cool)

1/3 cup unsalted butter, softened

3/4 cup fresh red currants

3/4 cup fresh raspberries

3 large eggs

2 large egg yolks

3/4 cup sugar

1 tablespoon sugar

1/4 teaspoon salt

1 1/2 teaspoons vanilla extract

1 cup whole milk

1 1/4 cups heavy cream

Heat the oven to 325° F. Brush each slice of bread on both sides with the softened butter and cut each piece in half. Arrange the bread in a 9-inch deep-dish pie plate, overlapping the slices in concentric circles to resemble a flower design. Tuck 1/2 cup each of currants and raspberries between the bread slices. Whisk the eggs, yolks, 3/4 cup sugar, salt, vanilla, milk, and heavy cream together and pour over the bread. Sprinkle the remaining 1/4 cup each of currants and raspberries on top, cover with 2 layers of aluminum foil, and seal around the rim. Press gently to help the bread absorb the liquid. Let sit for 30 minutes.

Bake for 40 minutes, remove the foil, sprinkle the pudding with the remaining 1 tablespoon sugar, and increase the oven temperature to 350° F. Bake until the pudding is set and the top is golden brown -- 25 more minutes. Cool on a wire rack.