Eggnog and White Chocolate Bread Pudding with Bourbon-Vanilla Peaches

Bread Pudding:

2 Large loaves French bread cut into large cubes

8 Eggs

2 Cups Milk

4 Cups Heavy Cream

2/3 Cup Sugar

1 Vanilla Bean split and internally scraped or 4 Tablespoon Vanilla Extract

8oz Pack White Chocolate Chips

½ Cup Bourbon

Peaches:

1lb Pack Frozen Peaches

1 Vanilla Bean or 4 T Vanilla Extract

½ Stick of Butter (1/8 lb)

½ Cup Brown Sugar

¼ Cup Bourbon

Instructions:

Set oven to 350 Degrees. Place bread pieces on a sheet pan and place in the oven till bread dries out completely, but does not brown. Place in a well greased baking pan or casserole dish and set aside.

In a large saucepan on medium heat, bring milk, heavy cream, sugar, bourbon and vanilla to a gentle simmer, stirring constantly not to scorch or burn the bottom of the pan. Remove from heat and add chocolate until melted and fully incorporated in the mixture. Whisk eggs in a large bowl, and slowly add ¼ of the heated mix to the bowl while whisking. This will temper the eggs and keep them from cooking too fast. Fully incorporate both mixtures and pour over the bread pieces. Gently push down on the bread mix until the bread absorbs as much liquid as possible. Let stand for 15 minutes, cover with aluminum foil, and bake for 30 minutes. Remove foil and bake for another 10 minutes, or until the bread pudding has no more liquid and begins to “fluff” up. Allow to cool and cut into portions for serving.

Bourbon Peaches:

Melt butter in a large sauté pan on medium high heat; add sugar, vanilla, bourbon and peaches. Simmer for five minutes and place directly over warm bread pudding