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Kirschenmichel ~ Easy Bread Pudding with Cherries

Ingredients:

- 4 stale rolls or 6 slices stale bread
- 1 cup warm milk
- 3 eggs, separated
- 4 Tbsp granulated sugar
- 2 tsp cinnamon (optional)
- 28 oz jar cherries (sour cherries, preferred), drained
- pinch salt
- 2 Tbsp butter
- 1 - 2 Tbsp powdered sugar

Instructions:

1. Preheat oven to 400°F. Grease a casserole dish (about 9" x 12") with butter.
2. Slice or cube rolls (bread). Put into bowl and pour milk over. Stir gently and let sit about 10 minutes.
3. In a large bowl, mix together the egg yolks, granulated sugar, and cinnamon (if using). Gently stir in milk-soaked buns (bread) and well drained cherries.
4. In a separate bowl, whip egg whites and salt until stiff.
5. Gently fold egg whites into bread mixture.
6. Pour into greased casserole dish and smooth top. Dot with butter.
7. Bake about 40 minutes, until top is nicely browned.
8. Let cool.
9. Just before serving, put powdered sugar into a sieve, and holding it over the bread pudding, tap sieve to dust the sugar over the top.
10. Makes 4 - 6 servings.

Hints:

- The best bread to use is an artisan type, French, or Italian loaf. Don't use a regular sliced sandwich bread. It will just go mushy.
- Make sure the cherries have the pits removed. If you wish, you can use fresh cherries ... a real treat.

<http://www.quick-german-recipes.com/easy-bread-pudding.html>