



Peach Bread Pudding

3 eggs
3 T butter, melted
1 T vanilla
1/2 T cinnamon
2-1/2 c unsweetened almond milk
1 c sugar
1 c light brown sugar
2 c peaches, peeled, pitted and chopped
Loaf of kefir or sourdough bread, chopped in cubes

Whisk the eggs together then add the butter, vanilla, cinnamon, almond milk and sugar. Stir until well-incorporated. In a large bowl combine the bread cubes and peaches. Pour the batter over the bread and peaches. Refrigerate for at least 30 minutes.

Preheat the oven to 325F. Grease a baking pan (9"x13") and pour in the bread mixture. Bake uncovered for 50-60 minutes, or until a toothpick inserted comes out clean.

Cool slightly and serve warm with desired bread pudding sauce (vanilla sauce, rum sauce, whiskey sauce, etc.) and toasted pecans.