

Cranberry Bourbon Vegan Bread Pudding

Ingredients

For the Pudding:

- 1 lb. stale sourdough bread
- 2 large apples
- 6 oz. fresh cranberries
- ¼ cup chia seeds, ground
- 3 cups oat milk (or other plant-based milk)
- 1 cup brown sugar
- ¼ cup bourbon
- 1 tsp. cinnamon
- ½ tsp. cardamom
- ¼ tsp. ground cloves
- 5 oz. marzipan
- 2 tbsp. vegan butter

For the Custard:

- 2 cups oat milk (or other plant-based milk)
- ¼ cornstarch
- 2 tbsp. granulated sugar
- ½ tsp. vanilla extract
- ½ tsp. ground cardamom
- 1/8 tsp. ground turmeric

Steps

1. Slice the bread into small cubes and place them in a large mixing bowl. Cut the apples into small cubes and add them to the bowl. Place the cranberries and ground flax in the bowl as well.
2. Add the 3 cups milk, brown sugar, bourbon, and spices to a small saucepan. Heat, stirring, until all the sugar is dissolved. Pour the warmed milk mixture over the bread, stir well, and set aside for 30-60 minutes, mixing it up once or twice, until all the milk is soaked in.
3. Preheat the oven to 350°F (175°C). Chop the marzipan into small pieces, and fold it into the bread pudding. Pack the mixture into a 9x12 inch glass baking dish. Dot the top with small bits of plant-based butter. Once the oven is heated, transfer the pudding to the oven and bake for about an hour.



4. As the bread pudding gets near the end of the cook time, start on your cardamom custard. Add the 2 cups of oat milk to a saucepan, along with the cornstarch. Use an immersion blender to combine the two together well, so there are no lumps. Add the sugar, and turn on the heat. Bring to a simmer, stirring, and the mixture will quickly thicken. Take off the heat, add the vanilla, cardamom, and turmeric. Use your immersion blender to incorporate the additional ingredients and remove any lumps.

5. When the pudding is cooked, let it cool for a few minutes to help it set. Serve with the cardamom custard, and enjoy!