

Summer Signature Recipe

Ingredients

2 cups	Mango, Florida, diced small
1/3 cup	Orange blossom honey
6 cups	Bread, stale, 1/2 in. cubes
3	Eggs, beaten
2 cups	Whole milk
1/2 cup	Heavy cream
1 tsp.	Vanilla extract, pure
2 tsp.	Cinnamon, ground
5 tbsp.	Butter, unsalted
1/2 cup	Peanuts, salted, crushed
6 cups	Ice cream, vanilla

Florida Mango Bread Pudding

Directions

1. Preheat oven to 350° and spray a 9 x 11 in. casserole dish with nonstick cooking spray. Combine diced mango and bread and pour into casserole dish.
2. Combine milk, heavy cream, and honey in a small sauce pot. Heat over low just until combined.
3. Remove and allow to cool slightly, then whisk in eggs. Add salt, vanilla, and cinnamon and mix. Pour over bread and mango mixture.
4. Place small pats of butter on top of bread pudding and bake for 40-45 minutes or until golden brown. Remove from oven and allow to cool slightly.
5. Serve with crushed peanuts and vanilla ice cream.