

# THE SHORES

DINE ON THE BEACH

## **Peanut Butter and Jelly Bread Pudding**

Serves 8

4 cups	heavy cream, separated
6	large eggs
1 cup	creamy peanut butter
1/2 cup	sugar
1 Tbsp.	vanilla extract
1/4 tsp.	kosher salt
8 cups	coarsely chopped croissants, danishes or muffins
1 cup	strawberry jelly
1 cup	marshmallows
**	unsalted butter, for greasing pan

Preheat oven to 350 degrees F. Lightly butter a 13 by 9-inch baking pan. Place 2 cups heavy cream, eggs, peanut butter, sugar, vanilla, and salt into blender. Process until smooth, taking care that the peanut butter is thoroughly emulsified into the mixture. Pour into large bowl. Whisk in the remaining 2 cups heavy cream. Stir in bread. Set aside to soak for about 10 minutes. Pour into prepared baking pan. Place spoonfuls of strawberry jelly around the bread mixture, pushing them in a bit with your spoon. Bake about 45 minutes, or until the pudding is browned, puffed, and a little firm. Let cool. Cut into squares to serve.