

## BUTTERSCOTCH BREAD PUDDING

### Ingredients:

9 cups cubed day-old white bread (about 8 slices)  
1/2 cup chopped pecans  
1/2 cup butterscotch chips  
4 large eggs  
2 cups half and half cream  
1/2 cup packed brown sugar  
1/2 cup butter, melted  
1 teaspoon vanilla extract  
Whipped cream and butterscotch ice cream topping



### Directions:

Place bread, pecans and butterscotch chips in a greased 4-qt. slow cooker. In a large bowl, whisk eggs, cream, brown sugar, melted butter and vanilla until blended. Pour over bread mixture; stir gently to combine.

Cook, covered, on low until a knife inserted in center comes out clean, 3-4 hours. Serve warm with whipped cream (whipped in the Bosch Universal with whips )and butterscotch topping.