

**A FAST FEAST, PAGE 108**  
**BAGEL PUDDING WITH**  
**PRUNES AND RAISINS**

**ACTIVE TIME** 30 MIN.  
**TOTAL TIME** 4 HR. 30 MIN.  
**SERVES** 6 TO 8

*For a chocolate version, substitute ¼ pound bittersweet chocolate (either in small chips or chopped from a small block) for the prunes and raisins. Recipe courtesy of Russ & Daughters.*

- 3 large eggs
- 1 large egg yolk
- 1 cup sugar
- 1 tablespoon pure vanilla extract
- ¼ teaspoon ground cinnamon
- 2 cups half-and-half
- 1 cup whole milk
- 4 or 5 day-old plain bagels, crusts removed and cut into ½-inch cubes (8 cups)

Unsalted butter,  
for baking dish

- 1¼ cups halved pitted prunes (8½ ounces)
- ¾ cup seedless raisins (3½ ounces)

Vanilla ice cream, for serving

1. Whisk together eggs, egg yolk, sugar, vanilla, and cinnamon in

a large bowl until smooth. Whisk in half-and-half and milk. Add bagel cubes, and toss to coat. Let mixture sit, stirring occasionally, until bread absorbs some of the liquid, about 1 hour.

2. Preheat oven to 325°. Butter an 8-inch square baking dish (2 inches deep). Stir prunes and raisins into bagel mixture, and transfer to dish. Bake until top is golden brown and a toothpick inserted in center comes out clean, about 1 hour (if top browns too quickly, tent with foil). Let cool completely on a wire rack. Cut into squares, and serve with ice cream.

