



Grilled French Bread Pudding *Serves 4-6*

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| 10 slices of French bread | 2 tablespoons unsalted butter (melted) |
| 6 large egg whites | 1 cup skim milk |
| 1 1/4 cups brown sugar | 1 cup cream |
| 1 1/2 teaspoons vanilla extract | 1/2 cup each dried apricots and golden raisins |
| 1 1/4 teaspoons nutmeg | |
| 1/2 teaspoon lemon zest | |
| 1 1/4 teaspoons ground cinnamon | |

Real maple syrup for drizzling

Preheat barbecue grill to medium high 350° to 400° degrees, leaving one side unheated.

Slice the French bread into 1/2 inch slices, and then grill the bread directly over medium heat until toasted and grill marks appear, about 2 minutes, turning once halfway through the grilling time. Cut the bread into cubes (approximately 5 cups) and set aside.

In a large bowl, beat the egg whites until they are frothy, about 2 minutes. Add the sugar, vanilla, nutmeg, lemon zest, cinnamon, and the melted butter. Beat until the mixture is well blended, add the milk, then stir in the apricots and raisins. Add the bread cubes and toss until mixed well. Let the bread rest for about 45 minutes, patting it down into the liquid occasionally.

Pour the bread and egg mixture into a well-buttered 5 x 9-inch loaf pan. Place the pan on the unheated side of the barbecue grill for 50 to 60 minutes or until the top of the dessert is well-browned and puffy. Slice, drizzle with real maple syrup, and serve warm with a scoop of your favorite ice cream.

