Ingredients:

* 5 c. brioche bread, cubed
* 4 eggs
* 1 c. skim milk
* 1 c. heavy cream
* 1 tsp vanilla extract
* 1/2 c. sugar
* 1/4 teaspoon salt
* 3/4 c. pecans
* 1 c. cherries (frozen or fresh)
* 2 Tbsp unsalted butter

Instructions

1. Heat oven to 350 degrees. Butter a 2.5 qt. baking dish.  Set aside.
2. In a large bowl, whisk together eggs, milk, cream, vanilla, sugar and salt. Stir in pecans and cherries.
3. Place bread in buttered dish and pour the egg mixture over it, pressing the bread down to submerge it. Let sit for 30 minutes, pressing down the bread occasionally.
4. Dot with small pieces of butter; place in preheated oven and bake until golden, approximately 1 hour.
5. serve warm with salted caramel sauce.
6. Can be made up to 1 day in advance; refrigerated covered and warm in 350 degree oven for 40 minutes.

Salted Caramel Sauce

1. In medium saucepan combine brown sugar and cornstarch. Add water and half and half.
2. Cook and stir until bubbly; cook and stir 2 minutes more.
3. remove from heat; stir in butter, vanilla and salt.

*Basic Bread Pudding Recipe adapted from Real Simple Magazine; Basic Caramel Sauce recipe adapted from*

*Better Homes & Gardens New Cook Book.*