

# Lemon-Strawberry Strata



This lightly sweet, tangy bread pudding is a snap to assemble. Feel free to use any kind of white bread you like.

Yield: Makes 8 to 10 servings.

## ingredients

- 1/2 cup pure maple syrup, plus additional for serving
- 6 cups 1-inch cubes day-old country-style white bread with crusts (about 12 ounces or 3/4 loaf)
- 1 pint fresh strawberries, cut in large
- 6 large eggs
- 4 cups whole milk
- 1 teaspoon finely grated lemon zest
- 1/4 teaspoon salt
- 1/2 cup pure maple syrup, plus additional for serving

## Preparation:

Arrange rack in center of the oven and preheat to 350°F.

Lightly butter 9- by 13-inch glass baking dish or 14-inch oval gratin dish. Pour in maple syrup; scatter bread cubes and strawberries in dish.

In large bowl, whisk together eggs, milk, lemon zest, and salt; pour over bread cubes.

Bake strata until puffed and golden brown, about 45 minutes. Transfer to rack to cool 5 minutes, then serve warm with additional maple syrup.

