



**Makes 8 cups**  
**Preparation Time: 35 minutes**  
**Cook Time: 45 minutes**

#### INGREDIENTS:

2 tablespoons raw cashews

9 pitted Medjool dates

1½ cups unsweetened,  
unflavored plant-based milk

3 cups fresh or thawed frozen  
peaches, coarsely chopped

1¼ teaspoons pure vanilla  
extract

1½ teaspoon grated fresh ginger

8 oz. whole wheat bread, cut  
into small cubes

¼ cup aquafaba (liquid from  
canned chickpeas)

1 tablespoon date syrup

Pinch ground nutmeg

Chopped fresh mint (optional)

## Ginger Peach Bread Pudding

This **fruity** peach bread pudding is a great way to use up bread that's past its prime, but fresh bread works equally well. Chunks of peaches get extra juicy when baked and taste incredible nestled between chunks of bread baked in ginger- and vanilla-scented cashew cream. Making the cashew cream is a breeze; all you have to do is blend a few peaches with soaked cashews, dates, and freshly grated ginger. A little vanilla extract warms the flavor, and plant-based milk adds extra creaminess. Don't skip the ginger; it gives it a nice pep that complements the sweetness of the peaches. Serve with **Vanilla Nice Cream** or **aquafaba whipped cream**, and garnish with chopped fresh mint and a pinch of nutmeg.

For more inspiration, check out these tasty ideas:

- [Cranberry-Orange Bread Pudding](#)
- [Pumpkin Bread Pudding](#)
- [Ginger-Peach Breakfast Muffins](#)
- [Baked Peaches with Granola Topping](#)

By Kathryn Johnson, RDN, LD

- 1** Preheat oven to 350°F. In a small saucepan combine cashews and 1 cup water. Bring to boiling; reduce heat. Cover and simmer 10 minutes; drain well. Meanwhile, add 2 cups boiling water to a heat-safe bowl; add dates, and soak 10 minutes. Drain well.
- 2** In a blender combine cashews, dates, milk, ½ cup of the peaches, 1 teaspoon of the vanilla, and the ginger. Cover and blend 2 minutes or until very smooth. Pour blended date mixture into a large bowl. Add the remaining 2½ cups peaches and the bread cubes. Stir to combine. Spread evenly in a 2-quart. baking dish.
- 3** Bake 45 to 50 minutes or until beginning to turn golden brown.
- 4** In a medium bowl beat aquafaba, date syrup, nutmeg, and the remaining ¼ teaspoon vanilla with a mixer on high until soft peaks form (tips curl). Spoon over bread pudding and sprinkle with mint (if using) and additional nutmeg.