



#### Ingredients:

3 large eggs  
4 cups milk  
1 cup sugar  
½ cup chopped pecans  
1 cup small marshmallows  
½ cup small bittersweet chocolate chips  
1 ½ teaspoon ground cinnamon  
  
¾ teaspoon freshly grated nutmeg  
  
1 tablespoon pure vanilla extract  
1 teaspoon molasses  
1/8 teaspoon salt  
3 tablespoons unsalted butter, melted  
10 slices pecan-raisin bread  
Vanilla Bean Ice Cream

#### Method:

1. Whisk the eggs in a large bowl. Add all the other ingredients except the bread and the ice cream and stir to combine.
2. Cut the bread into small cubes and fold it into the egg mixture. Let stand for an hour, making sure the bread is immersed in the liquid.
3. Preheat the oven to 350 degrees.
4. Scrape the bread mixture into a 13-by-9 inch baking dish. Bake until the center is set, about 30 minutes. Serve warm with a scoop of ice cream.