

TRACKING THE BEAT OF THE 805

# PULSE

September 2011

## This Month Only!

*Introducing the  
805 Living Maple-Bacon  
Bread Pudding With  
Salted Maple Glaze.*

**WHEN WE WANTED** to create a signature dish for this issue, we approached Arleen Scavone of **Sweet Arleen's Cupcakes & Bread Puddings** (sweetarleens.com) in Westlake Village. Inspired by the popularity and deliciousness of the maple-bacon doughnut, we craved something sweet and savory—like bread pudding with bacon and some kind of maple-butter sauce. Luckily, Scavone has been adding savory bread puddings to her lineup for a while, so she was up for throwing some bacon into the mix.

To create the original recipe, Scavone first figured out how much milk versus heavy cream to use in the egg base. "Bread pudding is always layering, so you're always starting with the custard," she explained. Then she candied the bacon to keep it crisp, laying a generous amount of the sweet-savory chunks over the puddings.

While this dense, chewy dish is perfect for some breakfast appetites, it eats more like a dessert with the sweet maple sauce. The **805 Living Maple-Bacon Bread Pudding With Salted Maple Glaze** (\$6 each) is Sweet Arleen's featured flavor for the month of September.

—Angela Pettera

