### Ingredients

* One 1-pound white bread, cubed
* 1 1/4 cups sugar
* 4 large eggs
* 1 tablespoon cinnamon (or pumpkin pie mix)
* 2 teaspoons pure vanilla extract
* 1/4 teaspoon salt
* 1 stick (8 tablespoons) unsalted butter, melted, plus for greasing baking dish
* 2 cups milk
* 1/3 cup bourbon (or substitute with any other liquor of choice)
* 4 cups pitted tart red cherries (fresh or jarred, drained)

Preheat the oven to 375 degrees F and position a rack in the center of the oven. Grease a 2-quart baking dish with butter and set aside.

In a large bowl, combine the cubed bread, sugar, eggs, cinnamon, vanilla, salt, melted butter and milk; mix thoroughly, then transfer to the prepared baking dish. Pour in the bourbon, and gently fold in the cherries.

Place in the oven and bake until puffed and golden brown on top, about 45 minutes. Set aside and let cool completely.

You can pour the glaze of your choice over the bread pudding or top it with ice-cream or top it with fresh cherries and serve.