

# Famous bread for holidays

By JANE EDWARDS CREED

**Y**OU want a loaf of the date, nut and raisin bread at Dudley's Famous Bakery in Santa Ysabel in San Diego County? How about the jalapeño bread or maybe some of the locally produced honey, the same honey that goes into Dudley's famous honey bread? Better get a loaf of that, too, but be prepared to stand in line. The people keep coming to Dudley's — as they have since 1963 — to enjoy the bread and a cup of hot chocolate or coffee.

"People come to Santa Ysabel in the fall and winter to get away from the crowded coast and to see the changes of color in the trees on the nearby hills or get a glimpse of snow," says Barry Brunye, 57, who bought Dudley's earlier this year.

"It's only 42 miles from San Diego, but we're about 3,000 feet elevation here. People come up here for the camping and the nearby lakes, and the cooler weather makes them yearn for warm bread," he says.

## Wonderful aromas

Brunye is quick to give credit for the quality of his breads to Janet Dawes, who has been baking at Dudley's for 30 years. He says customers often note the delicious aroma when they first walk through the door.

"When we bake rye, you get that wonderful rye aroma, and when it's cinnamon, the whole place is filled with that unmistakable cinnamon aroma," Brunye relates.

He recently opened a delicatessen counter at Dudley's, and his emphasis is on fresh fruits, vegetables and meats — as many locally grown products as possible — and California cheeses. The emphasis on local also applies to the gift store at Dudley's, supervised by his wife, Laurie.

"She carries local hand-crafted artisan products, including items made by our nearby native Californians," Brunye says.

"I sold my electronics company and I thought I'd retired," he explains. "But now I'm having fun."

Brunye shares with *California Farmer* his famous bread pudding recipe just in time for the holidays.

For more information, go to [www.dudleysbakery.com](http://www.dudleysbakery.com).

## Dudley's Famous Bread Pudding

- 1 to 1½ pound loaf of cinnamon raisin bread
- 3 cups whole milk
- 8 large eggs
- 1 cup sugar
- 2 tablespoons vanilla
- 8-inch square pan
- baking sheet with 1-inch sides

Preheat oven to 350 degrees F.

Cut entire loaf of cinnamon bread into medium-sized cubes (2- to 3-inch squares) and pack into 8-inch square pan.

Combine all other ingredients and whisk together. Pour on top of bread cubes and let bread soak up all of the batter. (You may have to push pieces down as they tend to float up, and you may have to add a little extra bread if batter is too soupy.)

When batter is completely absorbed, place square pan on baking sheet and put into oven.

Pour water onto baking sheet so it comes approximately a third of the way up the baking pan. (This is called a "water bath.")

Bake bread pudding for 35 to 45 minutes. Pudding is done when top is puffy and golden brown; when you pierce the top with a table knife, it should come out clean. Cool before serving.

*Edwards Creed is a principal of*

*California Bounty. Learn more at [www.californiabounty.com](http://www.californiabounty.com).*

*Editor's note: Dudley's was closed for a week when the recent Witch Fire burned within two miles of the building, which suffered only minor wind and sand damage. Brunye expresses "our most sincere gratitude" for the support of friends and the efforts of "all the brave firefighters, emergency workers and civilians who worked tirelessly" to bring the disaster to an end.*



**BARRY BRUNYE**

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