

SEPTEMBER 13, 2010

# People

**MICHAEL DOUGLAS**

**EXCLUSIVE INTERVIEW**

# THE FIGHT OF HIS LIFE

**HEALTH CRISIS BATTLE**

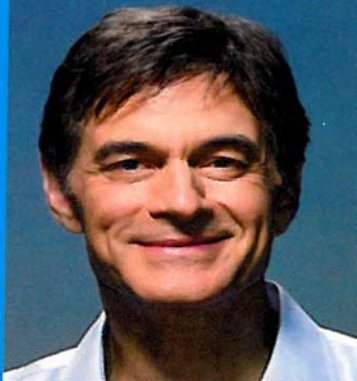


The actor opens up about his throat cancer, his troubled son Cameron and how his wife, **Catherine Zeta-Jones**, and their children keep him strong. "I'll beat this," he says

## THE EMMYS



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"It's an easy dessert and always deeply satisfying," says Simmons.

## MAPLE PEACH BREAD PUDDING

Serves 8

- 1 lb. brioche or challah bread, cut into 1-inch pieces (12 cups)
- 5 tbsp. unsalted butter
- 2 large ripe yellow peaches, pitted and cut into 1/2-inch pieces
- 1 cup sugar, plus 2 tbsp. for topping
- 1/4 cup peach schnapps (optional)
- 4 large eggs, beaten
- 3 cups milk
- 1/2 cup grade A maple syrup
- Whipped cream or vanilla ice cream for serving (optional)

1. Preheat oven to 350°. Spread brioche on rimmed baking sheet. Toast for about 15 minutes, turning once or twice.
2. Melt butter in a large skillet. Reserve 3 tbsp. of melted butter.
3. Add peaches and 1/4 cup sugar to skillet and cook over medium heat, stirring occasionally, about 15 minutes.
4. Remove from heat and add schnapps, if desired. Return skillet to heat and cook until sauce is slightly thickened, about 1 minute. Stir in 1/4 cup of maple syrup.
5. In a large bowl, whisk eggs, milk and 3/4 cup sugar. Add brioche and peach mixture and toss until coated. Let stand 5-10 minutes.
6. Brush an 8-by-11-in. baking dish with 1 tbsp. melted butter. Add bread pudding and drizzle with remaining syrup and 2 tbsp. butter. Sprinkle with 2 tbsp. sugar.
7. Bake for about 50 minutes, until pudding is set and the top is golden and slightly crispy. Let cool and serve.

 *Top Chef: Just Desserts* debuts Sept. 15 at 11 p.m. on Bravo.

Gail Simmons'

# PEACHY BREAD PUDDING

The host of Bravo's *Top Chef: Just Desserts* shares a recipe for a sweet treat that's 'perfect for entertaining'