Agujita Style Bread Pudding

*Capirotada estilo Agujita*

**Ingredients**

- 1 cup dark brown sugar (or 1 cone of piloncillo)
- 4 cups water
- 1 cinnamon stick
- 2 cloves, whole
- ½ cup raisins, soaked in ¼ cup hot water
- ½ lb (230 g) Chihuahua style cheese (or Havarti or Gouda), sliced into strips
- ¼ cup butter, sliced thinly
- 4 stale buns (or 1 baguette cut into quarters)
- Rainbow round sprinkles

Place sugar and water in a saucepan over medium heat; stir until sugar dissolves. Add cinnamon stick and cloves, reduce heat and let simmer until liquid thickens and becomes slightly sticky, about 20 minutes. Remove spices and add soaked raisins. Let simmer for another 10 minutes, then remove from heat, cover and reserve.

Slice each piece of bread, leaving about 1/2 inch (1.25 cm) intact at the bottom end; insert a thin piece of butter in between slices. Place the buttered bread fans on a cookie sheet and toast in the oven at 375°F (190°C) until crispy but not dark. After toasting, place a slice of cheese in each slit, then tightly arrange the toasted and stuffed buns in a deep oven-proof dish. Pour syrup and raisins over, trying to reach in between the slices of bread, and all around. Cover with Al foil and bake in a 375°F (190°C) oven for 20 minutes. Uncover and place back in the oven, under the broiler, for ten minutes. Decorate with rainbow round sprinkles, and serve warm or at room temperature.

*Capirotada* is a great dessert, sweet treat to serve with coffee, and it may even be enjoyed as a light late night snack.