

Bread Pudding Recipe

Ingredients

4 cups chunked bread

3 eggs

2 cups sugar

2 cups butter (melted)

1 cup milk

2 tablespoons each...cinnamon/cloves/nutmeg/pumpkin spice, vanilla...

Directions

Soak the raisins: In a small bowl, combine the raisins with 1/4 cup water. Cover and soak for 1 to 2 hours.

Preheat oven to 350°F.

Add butter to bottom of pan...Soak bread in milk: Preheat oven to 350°F. Place milk in a large mixing bowl and add the bread that has been cut into squares. Press the bread into the milk with your hands until all of the milk is absorbed.

Add the egg mixture: In a separate bowl, whisk the eggs, then whisk in the sugar,

vanilla, raisins, allspice and cinnamon. Pour over the bread and milk mixture. (according to taste). Stir gently to combine.

Transfer to pan Pour the bread milk and egg mixture into the baking pan.

Bake at 350°F for 35-45 minutes, until the liquid has set. The pudding is done when the edges start getting a bit brown and pull away from the edge of the pan.

Make the bourbon sauce while the bread pudding is cooking. Melt the butter in a medium saucepan on low heat. Add the sugar and egg and whisk to blend well. Slowly cook over low heat, stirring constantly, until the mixture thickens enough to coat the back of a spoon, then remove from heat. Do not allow the mixture to simmer! (Or the sauce will curdle) By the way, if your sauce curdles, just take it off the heat and Whisk in bourbon to taste. Strain sauce should be soft, creamy, and smooth.

Note: measurements are not exact

ENJOY!!!

