

Bread Pudding with Bourbon Sauce

Submitted by Irene LeCrone



pudding

- 2 cups milk
- ¼ cup butter or margarine
- ½ cup sugar
- 1 teaspoon ground cinnamon or ground nutmeg
- ¼ teaspoon salt
- 2 eggs, slightly beaten
- 6 cups dry bread cubes (8 slices)
- ½ cup raisins, if desired

Bourbon Sauce

- 1 cup packed brown sugar
- ½ cup butter or margarine
- 2 tablespoons whipping cream
- 3-4 tablespoons bourbon or 2 teaspoons brandy extract

- **1** Preheat oven to 350. In 2-quart saucepan, heat milk and margarine over medium heat until margarine is melted and milk is hot.
- **2** In large bowl mix sugar, cinnamon (or nutmeg), salt and eggs with wire whisk until well blended. Stir in bread cubes and raisins. Stir in milk mixture and pour into ungreased 8-inch square (2-quart) glass baking dish or 1 ½ quart casserole. Place casserole in 13x9-inch pan; pour boiling water into pan until 1 inch deep.
- **3** Bake uncovered 40-45 minutes or until knife inserted 1 inch from edge of baking dish comes out clean.
- **4** In 1-quart heavy saucepan, heat all Bourbon Sauce ingredients to boiling over medium heat, stirring constantly until sugar is dissolved. Serve sauce over warm bread pudding.

Makes 8 servings.