Bread & Butter Pudding with Salted Caramel Whiskey Butter Sauce

375 degrees

Pudding:

½ c raisins

½ c Irish whiskey

5 eggs

2 c whipping cream

1 c sugar

1t vanilla

½ t cinnamon

½ t nutmeg

8 slices day old French bread

¾ c unsalted butter, room temp

Salted Caramel Whiskey Butter Sauce:

½ c unsalted butter, cubed

½ c sugar

½ t sea salt

1 ¼ c whipping cream

3T reserved whiskey

Soak raisins 1hr in whiskey. In lg bowl whisk eggs, cream, sugar, vanilla, cinnamon and nutmeg, set aside. Generously spread each slice of bread with butter on 1 side. Cut each slice in half diagonally. In 2qt rectangular baking dish, place slices cut side down in 2 rows. Drain raisins and reserve whiskey. Sprinkle raisins over bread getting some in-between slices. Pour custard over bread, soaking everything. Cover and chill ½ hr. Uncover and place in water bath.

Bake 45min or until set. Remove from water bath and place dish on wire rack to cool.

Sauce: In 2qt melt butter on med heat. Whisk in the rest of the ingredients. Bring to boil then reduce heat to low. Simmer 10-15min, stir frequently. Sauce will be thin. Serve on bread pudding ☺