



New Orleans Style Bread Pudding with Bourbon Sauce

Ingredients

12 ounces day-old French Baguette
4 cups whole milk
4 eggs (beaten)
1 ½ cups sugar
1 ½ tablespoon vanilla
1 teaspoon cinnamon
1 cup raisins (can substitute diced apples)
2 tablespoons butter (melted)

Warm Bourbon Sauce

1-cup sugar
1 egg
1 stick of butter (melted)
1cup of bourbon

Method

Break bread into small pieces and then soak in the milk until all milk is absorbed and bread is soft. Add eggs, sugar, vanilla, cinnamon, and raisins. Stir until thoroughly mixed.

Pour melted butter in the bottom of a 9 by 12 baking dish and spread to coat bottom and sides. Add bread mixture into the pan and bake for approximately 1 hour at 350 degrees F until knife inserted in center comes out clean. Remove from oven and let cool for 15 minutes.

To make the sauce: In a double boiler, cream the sugar and egg. Add melted butter and continue stirring until sugar is dissolved. Stir in bourbon.

To serve, cut into squares and plate. Drizzle sauce and add a dollop of whipped cream.