

Team Smith Favorite RECIPES

TITLE

*Andrea's Famous
Bread Pudding*

PREP TIME

15 Minutes

TOTAL TIME

1 Hour and 15 Minutes

INGREDIENTS

Bread Pudding Ingredients:

1 dozen Eggs
2 cups Sugar
1 cup Heavy Whipping Cream
1 tbsp Vanilla Extract
1 tbsp Almond Extract
2 sticks Butter, melted
1 loaf of Bread

Rum Sauce Ingredients:

2 tbsps Butter
1 cup Brown Sugar
1 tbsp Vanilla Extract
1 tbsp Almond Extract
1 splash of Rum (of your choice)
1 cup Heavy Whipping Cream



DIRECTIONS

Pull apart bread into dish. Melt 1 stick of butter with cinnamon. Pour over bread. Mix 1 dozen eggs, 2 cups of sugar, about 1 cup of heavy whipping cream, vanilla extract and almond extract. Pour mix over Bread Bake in oven at 375 degrees for about 1 hour or until the bread rises. (I usually check the middle with a toothpick to make sure its done).

To make sauce topping:

Melt 2 tablespoons of Butter in skillet add 1 cup Brown Sugar (consistently stir on low while melting or it will burn). Add Almond Extract, Vanilla Extract, Rum (of your choice), and heavy Whipping Cream. Cook sauce until sugar and ingredients are completely melted together.

Enjoy!



RECIPE SUBMITTED BY:

Andrea Saale



Happy Thanksgiving!


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