

BREAD PUDDING WITH VANILLA SAUCE

SERVES 6-8 Paul Hammaker

For bourbon twist, marinate raisins in just enough bourbon to cover for at least 6 hours or overnight. If not using bourbon, add raisins as directed below.

For the pudding, combine eggs, sugar, brown sugar, and nutmeg. Stir in butter and whipping cream. Gently stir in bread and raisins. Pour into lightly greased 2-quart soufflé or casserole.

Bake at 375° for 50-55 min, covering loosely with aluminum foil after the first 30 min to prevent excessive browning. Let pudding stand 10 min before serving.

For the sauce, whisk sugar, brown sugar, flour, nutmeg, egg, butter, and whipping cream in a heavy saucepan. Cook over medium heat, whisking constantly, 10-12 min or until thickened. Remove from heat; stir in vanilla.

To serve, pour warm Vanilla Sauce over each serving of Bread Pudding.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance. Cover and chill. Bring to room temperature to bake. Sauce may be prepared earlier in the day or 1 day in advance. Cover and chill. Warm in the microwave for approx 2 min or until thoroughly heated, stirring every 30 sec.
- Increases well.

INGREDIENTS

BREAD PUDDING

¾ cup raisins
¼-½ cup bourbon, optional
3 eggs
1½ cups sugar
2 tbsp light brown sugar
½ tsp ground nutmeg
¼ cup butter, melted
1¾ cups whipping cream
4 cups cubed French bread

VANILLA SAUCE

½ cup sugar
3 tbsp light brown sugar
1 tbsp flour
1 dash nutmeg
1 egg
2 tbsp butter
1¼ cups whipping cream
1 tbsp vanilla extract

This recipe is shared by my cousin Eydie's husband, Paul, and may be the first thing our daughter, Elizabeth, learned to cook proficiently. Even people who don't think they like bread pudding eat every bite! One of our favorite caterers, Fred Bettin, added a bourbon twist that makes it even better.