

A favorite for fall and winter!

THE *Dish*
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“I didn’t think I liked Bread Pudding!”

Said the guest who ate every bite!



Photo from landolakes.com

Dear Friends,

True confessions ... I'm not too fond of pumpkin. I don't care for pumpkin lattes, pumpkin muffins, pumpkin pie. So, during this season when nearly every foodie email I receive is about pumpkin desserts, I just hit delete, delete, delete. So, what to do for a fall dessert? Easy, peasy Bread Pudding ... sure to make every guest swoon. One of these days I will also try to make with gluten-free bread. I bet that will work too. And this dessert is not just for fall. It will carry you right through winter!

My cousin Eydie's husband, Paul, shared this recipe many moons ago and it's been a family and friends favorite ever since. I'm pretty sure it was the first dessert our daughter Elizabeth learned to make. If a twelve-year-old can do it, we all can!

I hope you'll give this old-fashioned dessert a go. You — and your loved ones — will be glad you did!

From our home to yours,



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Bread Pudding

Serves 6 – 8

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
¼ cups whipping cream
1 tbsp vanilla extract



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CATHERINE

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