



## Creole Bread Pudding with Creamy Bourbon Sauce

### BREAD PUDDING:

4 large eggs  
 1½ cups whole milk  
 1 cup granulated sugar  
 ¾ cup heavy whipping cream

1 Tbs vanilla extract  
 ½ lb cinnamon-swirl bread, cut into 1-inch cubes  
 ½ cup golden raisins

### CREAMY BOURBON SAUCE:

⅓ cup granulated sugar  
 2 tsp cornstarch  
 1 cup heavy whipping cream

½ tsp vanilla extract  
 ¼ tsp ground nutmeg  
 2-3 Tbs bourbon

*When we think of comfort food, we often think of bread pudding.*

Butter an 8 x 8 inch glass baking dish.

In a large bowl, beat eggs. Add milk, sugar, cream and vanilla; beat until well mixed. Stir in bread and raisins. Pour bread mixture into the prepared baking dish. Cover with plastic wrap and refrigerate 2 hours.

Preheat oven to 350°F. Bake pudding, uncovered, about 40 to 45 minutes or until a knife inserted in the center comes out clean. Cool slightly while the sauce is prepared.

For Creamy Bourbon Sauce, combine sugar and cornstarch in a small heavy saucepan. Stir in the cream. Heat over medium-high heat, stirring constantly, until the mixture begins to thicken. Cook and stir 1 minute longer. Remove from the heat and stir in the vanilla, nutmeg and bourbon.

To serve, cut warm pudding into squares and drizzle with warm sauce.

*Makes about 8 servings.*

# Chill Out

**Run cold water when using the garbage disposal.** Cold water saves energy, plus it helps to solidify grease so that it moves through the food disposal and pipes more easily.