

CAJUN BREAD PUDDING

INGREDIENTS:

Bread Pudding:

1 loaf (1 ¼ lb.)	French Bread (1 ¼ lb.) – 1 – 2 days old – slightly dry
1 quart.	milk
3	eggs, beaten
2 cups	sugar
2 tbsl.	pure vanilla
1 tsp.	cinnamon
1 cup	raisins
3 tbsl.	butter

Sauce:

1 stick	butter (I use unsalted Land of Lakes butter)
1 cup	sugar
1	egg, beaten
¼ cup	bourbon (I use Jack Daniels – Black Label)

DIRECTIONS:

Bread Pudding: In a large bowl, break bread into pieces a little larger than bite-size. Cover with milk and soak for 1 hour. Mix well. Add eggs and sugar – stir in vanilla, cinnamon and raisins.

Melt the 3 tbsl. butter in a 13 x 9 x 2 inch baking dish – tilting pan to coat all sides. Pour in pudding and bake for 1 hour at 375° F.

Sauce: In top of double boiler, melt butter and sugar, gradually whisk in egg. Mix thoroughly. (Be careful not to heat too fast or it will scramble the egg). Cool slightly – add bourbon. If serving right away, you may pour warm sauce over pudding (poke holes throughout the pudding so that it can be absorbed). Or – you can reserve some of the sauce and serve in a sauce boat.

Enjoy – Lazette Cox