

# Bread Pudding with Whiskey Sauce

Serves 10

5 Cups day-old French bread, cut into 1" pieces.

## Egg and Cream Mixture:

3 eggs  
2 t vanilla extract  
1 t cinnamon  
¾ t nutmeg  
¼ t ginger  
¼ t cream of tartar  
2 cups heavy cream, ½ & ½ , or whole milk  
1 cup sugar ( 50-50 brown and white sugar or cane syrup)

## Optional:

½ - 1 Cup raisins  
½ - 1 Cup chocolate chips  
½ - 1 Cup chopped pecans  
1/3 Cup Orange Juice and minced Zest from one orange.

Butter bottom and sides of an 8 x 8 pan. Beat eggs, add remaining ingredients and blend until mixture is smooth. Add bread to pan and top with optional ingredients. Top with egg mixture and let soak for 30 minutes.

Heat Oven to 350 degrees. Bake 30 - 50 minutes until pudding is golden and firm to the touch. Check center to see if pudding is set. Pudding should be moist, not dry, or running. Let cool 10 minutes before serving.

## Whiskey Sauce:

While pudding is baking, heat **1 ½ cups heavy cream** to boiling. Mix **2 t each cornstarch and water** and add to cream. Return to boil for 30 seconds stirring constantly. Stir in **1/3 cup each of sugar and bourbon** until dissolved. Remove from heat. Sauce should be thin.

To serve, pour whiskey sauce individual servings of pudding.