

## **Bread Pudding**

*By Laura Albachten...inspired by several different recipes*

**8 cups of white bread cubes** (I use hot dog buns, yes, really)

- Whisk well the following to make the custard:

**4 eggs**

**2 cups whole milk**

**1 teaspoon vanilla**

**1½ sticks melted butter**

**½ teaspoon fine salt**

**½ teaspoon cinnamon**

**2 cups white sugar**

- Place 6 of the cups of the bread cubes into a buttered 9x13 casserole baking dish.
- Pour the custard mixture over the bread.
- Let it sit about 30 minutes.
- Scatter the remaining 2 cups of bread cubes over the bread/custard and push down gently to partially submerge the dried cubes (you do this so that you will have a slightly crispy top over the bread/custard once baked).
- Brush with **1 Tablespoon melted butter**.
- Sprinkle with **cinnamon sugar (2T sugar mixed with ½ teaspoon cinnamon)**.
- Bake in a preheated 325 degree oven until it is deep golden brown and starts to rise. It should take about 1 hour and should jiggle very slightly when done.

### *OPTIONAL:*

You can also add **raisins or currents** to the pudding by soaking about ½ cup raisins in about the same amount of **bourbon** for about 20 minutes, drain, then sprinkle over the soaked bread mixture before baking (the leftover bourbon and reuse in the whiskey sauce).

Serve warm with **WHISKEY SAUCE**:

- In a double boiler, melt **1 stick butter** and **1 cup sugar**.
- Gradually mix in **1 beaten egg**, stirring all the while as not to scramble it.
- Take off the heat and add **¼ cup bourbon**.