

BREAD PUDDING

dortha dickerson 4.20.2023

10 - 16 oz loaf of French bread or loaves of baguette bread (*Cut into 1" cubes and let dry 1-2 days prior to baking. * I used HEB sourdough baguette sticks for the March Rally & HEB French Sticks for the April Rally. I didn't taste a difference between the 2 breads.*)

2 cups whipping cream

2 cups milk or half & half

2 cups of sugar

1 tsp. Vanilla

½ stick butter

3 eggs (*beaten well*)

Sugar and cinnamon topping

Preheat oven to 350

Spray 9 1/2 x 13 ½ baking dish with cooking spray

Place dried bread cubes into baking dish

Mix Cream, milk or half & half, sugar & vanilla well, until sugar is dissolved. Add beaten eggs & mix well

Pour cream mixture over bread

Top with slices of butter

Sprinkle with cinnamon & sugar mixture

Let sit in refrigerator for 30 minutes

Bake 50-55 minutes

Bourbon Sauce

1 stick of butter

½ cup sugar

¼ cup bourbon

½ tsp vanilla

½ cup half & half or whipping cream

Melt butter, stir in sugar until melted, stir in cream

Cook down over medium heat, stirring often

Add bourbon and vanilla at the end of cooking

Serve over bread pudding.....yummy!