

## Bread Pudding

- ❖ 1 loaf day old French bread
- ❖ 4 cups milk
- ❖ ½ cup sugar
- ❖ 6 eggs
- ❖ 1 cup raisins
- ❖ 1 tbsp. vanilla
- ❖ Amaretto to taste

1. Preheat oven to 375°. Butter 9x13 inch baking dish and set aside.
2. Tear bread into medium to small pieces and soak in large bowl with milk.
3. Add sugar, raisins, vanilla, and amaretto (I used ¼ cup).
4. Whisk eggs in another bowl until well mixed and add to bread. Mix all until just combined. Pour into baking dish and bake for 30-45 minutes.
5. Sprinkle or brush Amaretto over hot pudding.



## Amaretto Sauce

- ❖ 1 stick unsalted butter
- ❖ 1 cup powdered sugar
- ❖ ¼ cup Amaretto
- ❖ 1 egg yolk

1. Whisk Amaretto and egg yolk and set aside.
2. Melt butter and sugar in a sauce pan over low heat, stirring constantly.
3. Slowly add Amaretto mixture while stirring. Heat slowly for 1-2 minutes to set egg.
4. Poke holes in bread pudding and pour the hot sauce over it.

Note: I wound up using 2 egg yolks because I heated it up way too quickly and had to strain out the strings of egg from the first try.

