

Pecan Raisin and Bourbon Bread Pudding

With Bourbon Caramel Sauce

December 2015, by Camine Pappas

Serves 12-14

INGREDIENTS:

4-5 C cubed, toasted French bread
4-5 C cubed, toasted raisin bread
2 T butter to grease pan
1 C pecans, roughly chopped
7 large eggs
¾ C white sugar
½ t nutmeg
1 T vanilla
2 T good Bourbon (I used Maker's Mark)
1 ½ C 2% milk
1 C heavy cream
2 T orange zest



DIRECTIONS:

Grease a 9" by 12" dark non-stick pan. Turn broiler to high and move rack up to within 6" of heat. Cube both loaves of bread and toast each until browned and slightly crisp. I cut them in large, ½ inch cubes. Spread them evenly in the bottom of the pan. Sprinkle the chopped pecans over the top.

In another large bowl, whisk the 7 eggs until fully blended. Whisk in the sugar. Then add the vanilla, bourbon, nutmeg, cream, milk, and orange zest. Pour the mixture over the bread. Push the bread down gently into the egg mixture. Size of pan is key. Too shallow and you have an eggy custard. Too big or deep and you will have dry edges. Cover and let sit for 2 hours. Then cook in a pre-heated 375 degree F oven for 30 minutes, or until you see the bread puff up and a gentle push on the top does not indent the pudding. Remove, let sit for 5 minutes, cut and serve with my homemade caramel bourbon sauce.

CARAMEL BOURBON SAUCE:

In a metal saucepan, melt ½ C butter and 1 C of packed brown sugar. Cook over medium high, whisking constantly while it bubbles, for about 1 and a half minutes until smooth and shiny. Remove from heat and add ½ C heavy cream, 1 T bourbon, and a pinch of salt. Return to heat and whisk constantly while it bubbles for about 90 seconds to almost 2 minutes. Remove, cool for about an hour and serve over the hot pudding.

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