

Creole Bread Pudding with Whiskey Sauce

- 12-14 cups Day –Old French Bread cut into cubes
- 1 Tablespoon unsalted butter
- 2 cups heavy Cream
- 4 cups whole milk
- 6 large eggs
- 1 $\frac{3}{4}$ cups plus 2 table spoons light brown sugar
- 4 $\frac{1}{2}$ teaspoons vanilla extract
- 1 $\frac{1}{2}$ teaspoons cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup raisins
- Confectioners' sugar for garnish
- Whiskey Sauce

Directions

1. Preheat oven to 350* Place the bread in a large bowl.
2. Grease a 9by 13 inch casserole dish with the remaining butter and set aside.
3. Combine the heavy cream, milk, eggs, brown sugar, vanilla, cinnamon, nutmeg, salt, and raisins in a large bowl. Whisk to mix pout the cream mixture over the bread, and stir to combine. Allow the mixture to sit at room temperature for 30 to 40 minutes
4. Transfer the bread mixture to the casserole dish and bake until the center of the bread pudding is set

Whiskey Sauce:

- 2 cups heavy cream
 - $\frac{1}{2}$ cup whole milk
 - $\frac{1}{2}$ cup granulated white sugar
 - 2 tablespoons cornstarch
 - $\frac{3}{4}$ cup bourbon
1. In a 1 quart sauce pan over medium heat, combine the cream, milk and sugar.
 2. Place the cornstarch and $\frac{1}{4}$ cup of the bourbon in a small mixing bowl, whisk to blend and make slurry.
 3. Pour the slurry into the cream mixture and bring to a boil. Once the sauce begins to boil, reduce the heat to a gentle simmer and cook, stirring occasionally, for 5 minutes.
 4. Remove the sauce from the heat, add salt, and stir in the butter and remaining $\frac{1}{2}$ cup of bourbon. Serve warm.

