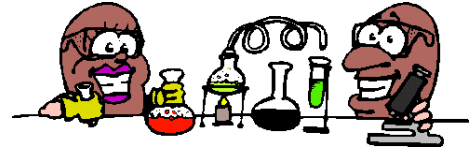


A recipe from

DAD'S COOKBOOK



Rating:



Rum-Soaked Bread Pudding

Adapted from Recipe by Paula Deen

Bread pudding is an elegant sweet, with many variations. Paula Deen makes one with Bourbon that she claims is "N'Awlins Style." This one's a crowd-pleaser too!

*1 loaf (1 lb) French bread
3 cup white sugar, divided
2 cup half & half (not fat-free!)
5 large eggs
3 tsp vanilla extract, divided*

*¾ cup each pecan & walnut halves
1 cup packed light brown sugar
¾ cup (3 sticks) butter, softened, divided
½ cup dark rum*

Break bread into small pieces, place on a baking sheet and put in a 300° F oven for 10 minutes or so to dry. Meanwhile, place 2 cups sugar, eggs, half & half and 2 teaspoons vanilla in a large mixing bowl. Whisk mixture until smooth. Place bread into a 9 x 13 inch baking dish and pour the sugar/egg mix over. Press the bread down into the liquid using the back of a large slotted spoon, to assure the bread is coated.

Heat oven to 350° F. In a medium mixing bowl, combine nuts, brown sugar and ¼ lb (one stick) of the softened butter. Sprinkle this mix over the bread mix. Bake for 30-35 minutes, or until a knife test in the center is clean.

Once you take the pudding out of the oven, whisk remaining sugar and two sticks butter together in a medium saucepan over medium heat. Stir constantly until mixture thickens slightly, about 3-4 minutes. Note: This mix may foam badly if overheated! Remove from heat, let cool slightly, and then stir in rum and last teaspoon of vanilla. Pour over warm bread pudding and serve with vanilla ice cream. (Beware of diabetic coma afterwards!)

Yield: A whole lot of servings; maybe a dozen or more

Preparation time: 20 minutes

Cooking time: 45 minutes

