



## Bread Pudding

Recipe by: Christopher Jackson

Yield: 1 9x13 inch deep pan

### Butter Scotch Sauce

2	Cups	Light brown sugar
¼	Cup	Granulated sugar
8	Tbls.	Butter, unsalted
1	Cup	Half and Half
1/8	Cup	Irish Whiskey
½	Tsp.	Vanilla Extract

In a sauce pan combine the sugars, butter, half and half, and whiskey; bring to a boil for approximately 3 minutes. Remove from heat and stir in Vanilla.

### Chantilly Cream

1	Cup	Heavy whipping cream
1	Tbls.	Whiskey
1	Tbls.	Confectioners Sugar
½	Tsp.	Vanilla extract

In a clean cold bowl combine the heavy cream, whiskey, extract and sugar. With a whisk, whip until semi hard peaks form. Check for sweetness {add more sugar, if needed, to taste}.



## Custard (for Bread Pudding Recipe)

(Makes approximately 1 9X13 inch deep pan)

3	Cups	Milk
1 ½	Cups	Cream
1/3	Cup	Brown Sugar
5	Each	Eggs, whole
6	Each	Egg yolks
¼	Cups	Brown Sugar
	Pinch	Salt
½	Tbls.	Vanilla extract
6	Ounces	Banana puree {VERY ripe bananas, pureed}
1	Each	Vanilla bean, scraped

Combine 1<sup>st</sup> three ingredients {milk, cream, brown sugar} in sauce pan and bring to a boil.

In another bowl combine the last 7 ingredients {whole eggs, yolks, brown sugar, salt, extract, banana puree and vanilla bean} mix well.

Temper hot liquid into the cold liquid by pouring small amounts of the hot liquid into the cold mix and then whisking to bring the temperature up slightly in intervals. This will keep your eggs from scrambling. After you have added about 2 cups worth of the hot liquid the mixture should be very warm and then you can pour the rest of the liquid into the bowl and whisk to combine.

In a 9x13 inch pan place cubed gingerbread {from other recipe} and pour custard over pieces until just reaching the top.

### Baking Bread pudding

Place in a 350 degree oven for covered with aluminum foil for approximately 45 minutes. Remove foil and bake another 5-10 minutes to brown and crisp the top of the bread pudding; Insert a knife in the center of the bread pudding to test for doneness. If it comes out clean it is done.



## Dark Gingerbread (for Bread Pudding Recipe)

(Yield approximately 1 9X13 inch pan)

12	Ounces	Granulated sugar
5	Each	Whole eggs
16	Ounces	Molasses
10	Ounces	Vegetable oil
3	Tbls.	Boiling water
3	Tsp.	Baking soda
14	Ounces	Cake flour
1 ½	Tsp.	Ground ginger
1	Tsp.	Ground cloves
1 ½	Tsp.	Ground cinnamon
8	Ounces	Boiling water

Combine first 4 ingredients, mix well in a bowl.

Add the next 2 ingredients {water & soda}, mix well.

Sift together the next 4 ingredients {flour, ginger, cloves, cinnamon} and then add to the wet mixture.

Pour in the 8 ounces boiling water and pour into a greased pan. In a 350 degree oven place your pan in a middle rack and bake from approximately 20 minutes {checking after 15 and every 5 minutes from that point} until the cake springs back from a light touch.

Let cool on rack until ready to use. Can be frozen until later date for your bread pudding.