**BREAD PUDDING**

**Approx. 10 servings**

**Bread scraps to fill 4” half-hotel pan**

**1 cup raisins**

**16 eggs, beaten**

**½ quart heavy cream**

**1 cup brown sugar**

**1 TBSP ground nutmeg**

**1 TBSP ground cinnamon**

**2 drops vanilla extract**

**Whisk together eggs and cream in large bowl**

**Whisk in brown sugar, vanilla and spices**

**Add raisins and bread scraps and combine thoroughly**

**Butter the inside of 4” deep half-hotel pan**

**Spray the buttered pan with pan coating**

**Pour bread mixture into prepared pan**

**Cover with foil and bake at 350 for 1 hour**

**Remove foil and bake for an additional 20 minutes**

**Serve warm with Whiskey Sauce (below)**

**WHISKEY SAUCE**

**1# unsalted butter**

**4 cups brown sugar**

**1 cup bourbon**

**3 cups water**

**1 TBSP ground nutmeg**

**½ TBSP ground cinnamon**

**Combine butter and brown sugar in small saucepot, and mix well over medium heat**

**Add remaining ingredients and bring to low boil**

**Add slurry to thicken but don’t turn it into paste**

**Pour hot sauce over warm bread pudding**