Bread pudding

Unsalted butter, for pan and ramekins

1 ½ cups sugar

1 teaspoons sugar

1 teaspoon ground cinnamon

Pinch of fresh nutmeg

3 whole eggs

1 cup heavy cream

1 teaspoon vanilla extract

5 cups day old bread

1/3 cup raisins

9 medium egg whites room temperature ¼ teaspoon cream of tartare

Whiskey sauce

1. Preheat oven to 350 degrees. Butter ramekin. Combine ¾ cup sugar, the cinnamon and nutmeg in a large bowl. Beat the whole eggs until smooth: whisk in cream and vanilla. Add the bread cubes: stir, allowing the bread to soak up custard. Scatter the raisins in greased pan: top with the egg mixture, which will prevent raisins from burning. Bake until pudding is golden and firm to the touch. 25 to 30 minutes. Cool to room temperature. Should be moist not runny or dry.
2. Butter 6 ramekins set aside. In a bowl of electric mixer, whisk egg whites and cream of tartare until foamy. Gradually add remaining ¾ cup sugar whisking until shinny and thick.
3. In a large bowl, break half the bread pudding into pieces using your hands or spoon. Gently fold in a quarter of the meringue. Top each ramekin with lighter meringue and bake for about 20 minutes.