**Bourbon Caramel Bread Pudding**

**Ingredients**

recipe yields 16 servings

Bread Pudding:

* 1/2 cup milk
* 1 T butter
* 1 oz white sugar
* 1/2 large egg, beaten slightly
* 1/4 teaspoons ground cinnamon
* dash of salt
* 1.5 cups dry bread cubes
* 1 oz brach’s caramel pieces (about 5 pieces)
* 1 T bourbon

Whiskey Sauce: (our batched caramel sauce)

* 2 cups packed brown sugar
* 1 cup butter
* ½ cup bourbon whiskey

**Directions**

* Step 1 Preheat the oven to 350 degrees F.
* Step 2 Heat milk and butter in a saucepan over medium heat until butter is completely melted, 3 to 5 minutes.
* Step 3 Mix sugar, eggs, cinnamon, and salt together in a large mixing bowl with a whisk until well blended. Stir in milk mixture. Stir in bread cubes and caramel pieces. Let sit for 5 minutes. Pour into sprayed dessert ramekins.
* Step 4 Bake, uncovered, until a toothpick inserted into the center comes out clean, 40 to 45 minutes.
* Step 5 Pour sauce over [bread pudding](https://www.allrecipes.com/recipe/7177/bread-pudding-ii/) when done.