

# New Orleans Style Bread Pudding

## Ingredients:

### *Bread Pudding:*

10 ounces loaf stale French bread, crumbled (if you use fresh french bread reduce milk to 3 cups) or 6 -8 cups any type crumbled bread (if you use fresh french bread reduce milk to 3 cups)

2 cups sugar (granulated)

1½ cup unsalted butter, melted

3 eggs

2 tablespoons pure vanilla extract

1 cup raisins

1 cup shredded coconut

1 cup chopped pecans

1 teaspoon cinnamon

1 teaspoon nutmeg

4 cups milk

Joes Whiskey Sauce

1½ cup unsalted butter

1 1½ cups powdered sugar

2 egg yolks

1½ cup Bourbon

## Directions:

For the Bread Pudding:.

Butter a 9 by 13 inch baking pan. Set oven rack in lower third of oven and preheat oven to 350 degrees.

Combine all ingredients. Mixture should be very moist but not soupy. Pour into the buttered dish and bake 1 hour and 15 minutes until top is golden brown. Serve warm with Joe's Whiskey Sauce.

*For Whiskey Sauce:.*

Using a hand held mixer, cream butter and sugar in a saucepan over medium heat, beating until all butter is absorbed. Remove from heat and blend in yolks. Pour in bourbon gradually, stirring constantly. Sauce will thicken as it cools. Serve warm on warm bread pudding.

source:tomatohero.com