To Die For Bread Pudding Slow Cooker Recipe

Ingredients:

3 large eggs
1/2 c of light brown sugar, packed
1 t of nutmeg, ground
1 c of heavy cream
1 c of milk
1 1/4 t of vanilla extract
1/4 c of butter, melted
1/2 c of raisins
1/2 c of butterscotch chips
1/2 c pecans
2 T of cinnamon
20 slices of wheat bread, 1 inch cubed
Glaze
1/3 c heavy cream
1 c sugar
1/2 c of butter
1.5 T of rum (or other favorite liquor)

Directions:

Spray slow cooker with cooking spray
Whisk eggs, brown sugar, cinnamon, and nutmeg in bowl
Stir in milk, heavy cream, vanilla, and butter
Add bread cubes until moistened
Fold in butterscotch chips, raisins and pecans
Cook on low for 2 hours or until center is firm
Cover and let stand for 30 minutes
Serve warm with glaze or whipping cream
For Glaze, optional

Melt all ingredients except for rum, do not boil
Add rum
Pour over bread pudding slow cooker recipe

source:tomatohero.com