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Lincoln, NE

Jenny's Bread Pudding & Sauces

From The New Orleans School of Cooking



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Bread Pudding

INGREDIENTS: 6-8 Cups of any type of stale bread
(can use donuts, cookies, vanilla wafers or any other type of bread)
4 cups of milk or half-and-half
2 cups sugar
8 Tbl. butter, melted
3 eggs
2 Tbl. vanilla
1 cup raisins or any other dried fruit (optional)
1 cup coconut (optional)
1 cup chopped pecans (optional)
1 Tbl. cinnamon
1 tsp. nutmeg

DIRECTIONS: Combine all ingredients: mixture should be very moist but not soupy. Pour into a buttered 9x12 or larger baking dish. Place into non-preheated oven. Bake at 350 degrees for approximately 1 hour, until top is golden brown. Serve warm with sauce.



Creamy Vanilla Sauce

INGREDIENTS: 1 cup powdered sugar
3 Tbl. butter
1 large egg yolk (room temperature)
¼ tsp. vanilla
1 cup whipping cream
Dash of salt

DIRECTIONS: Whisk together sugar, melted butter, egg, vanilla and salt until well blended and fluffy. Whip cream in a separate bowl until soft peaks form. Fold sugar mixture and whip cream together.

Whisky Sauce

INGREDIENTS: 1 stick of butter
1½ cup powdered sugar
2 egg yolks
½ cup of bourbon (to taste)

DIRECTIONS: Cream butter and sugar over medium heat until all butter is absorbed. Remove from heat and blend in egg yolk. Pour in bourbon gradually to your own taste, stirring constantly. Sauce will thicken as it cools. Serve warm over bread pudding.

NOTE: For a variety of sauces, just substitute your favorite fruit juice or liqueur to compliment your bread pudding.