

Tasty Recipes for You to Try



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Croissant Bread Pudding with Bourbon Sauce

Shared by: Barry Phillips

Ingredients:

Croissant Bread Pudding

3 extra large eggs 1 1/2 tsp. vanilla
8 egg yolks 6-8 croissants (preferably stale) sliced horizontally
5 C. half and half 1 cup raisins
1 1/2 C. sugar

Bourbon Sauce

1/2 C. 1 stick butter
1 cup milk
1 cup sugar
2 Tbsp. cornstarch
1/3 cup bourbon

Directions:

FOR THE BREAD PUDDING:

1. Preheat oven to 350 degrees.
2. In medium bowl, whisk eggs, yolks, half and half, sugar and vanilla. Set aside.
3. Slice croissants in half lengthwise and put bottoms into 10 x 15 baking dish. Cover with raisins (if desired) and cover with tops of croissants, brown side up.
4. Pour custard mixture over top and allow to soak 10 minutes. Press down gently and place pan inside larger pan. Add 1" warm water around dish. Cover with foil and place in oven for 45 min. Uncover and bake additional 45 min or until well set.

FOR THE BOURBON SAUCE:

1. Combine butter, milk and sugar in medium-sized heavy saucepan over medium heat. Cook until butter melts and sugar is dissolved, stirring constantly.
2. In small bowl, combine cornstarch with a little water and mix well. Add to milk mixture, stirring constantly.
3. Add bourbon and bring mixture to a boil. Cook for 1 min and remove from heat.

To serve, pour warm bourbon sauce over warm croissant bread pudding. Enjoy!