

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite recipes:



Bread Pudding with Whiskey Sauce

2 cups milk	2 large eggs, slightly beaten
¼ cup stick butter or margarine	6 cups dry bread cubes (8 slices, try whole wheat, cinnamon raisin, challah, or another sweet bread)
½ cup sugar	½ cup raisins (optional)
1 teaspoon ground cinnamon or nutmeg	
¼ teaspoon salt	

Whiskey Sauce (see below)

Heat oven to 350°

Heat milk and butter or margarine in 2-quart saucepan over medium heat until margarine is melted and milk is hot.

Mix sugar, cinnamon or nutmeg, salt, and eggs in large bowl with wire whisk until well blended. Stir in bread cubes and raisins. Stir in milk mixture. Pour into ungreased 1-½ quart casserole or square baking dish, 8x8x2". Place casserole in rectangular pan, 13x9x2 inches; pour boiling water into rectangular pan until 1 inch deep.

Bake uncovered, 40-45 minutes or until knife inserted 1 inch from edge of casserole comes out clean.

Prepare Whiskey Sauce. Serve sauce over warm bread pudding.

Refrigerate any remaining dessert.

Whiskey Sauce

1 cup packed brown sugar
½ cup stick margarine or butter
3-4 tablespoons bourbon or 2 teaspoons brandy extract

Heat all ingredients to boiling in heavy 1-quart saucepan over medium heat, stirring constantly, until sugar is dissolved. Serve warm or cool.

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