

BREAD PUDDING WITH SPICED RUM SAUCE

The name “bread pudding” always scared me, because I assumed it was something like milk toast that had sat around longer. I was SO wrong! We made this for a squadron function, and people loved it. Our great friend, John Fox, informed us that he was an 8th generation Mississippian, and he had never had a finer bread pudding. That’s fine praise indeed!

BREAD PUDDING:

6 Large Eggs
3 ½ cups Whole Milk
2 cups Sugar
1 ½ cups Whipping Cream
1 teaspoon Vanilla Extract
1 one pound loaf Cinnamon-Swirl Bread, cut into 1 inch cubes
1 cup Golden Raisins

Butter a glass 13 by 9 inch baking dish. Whisk eggs in a large bowl to blend. Add milk, sugar, cream, and vanilla, and whisk to blend well. Stir in the bread and raisins. Pour the mixture into a buttered baking dish. Cover and refrigerate for 2 hours.

Preheat the oven to 350 degrees. Bake the pudding uncovered until puffed and golden, about 1 hour, 15 minutes. Cool slightly (pudding will fall). Serve warm with Spiced Rum Sauce. To reheat, place pudding in 300 degree oven, uncovered, for 25 minutes.

SPICED RUM SAUCE:

1 cup Brown Sugar, packed
½ stick Unsalted Butter
½ cup Whipping Cream
2 Tablespoons Spiced Rum
¾ teaspoon ground Cinnamon

Stir the brown sugar and butter together in a heavy medium saucepan, over medium heat until melted and smooth, about 2 minutes. Do not let the rum sauce boil or it will become a hard glob! Add cream, rum and cinnamon and bring to a simmer until sauce thickens, and is reduced to a total of 1 ½ cups (5 minutes). Serve warm over bread pudding or ice cream!

This sauce can be made up to 2 days in advance. Cover and refrigerate, then bring to a simmer before serving.