

AMARETTO SAUCE

- 1 4 oz. stick unsalted butter
- 1 cup confectioners' sugar
- ¼ cup liqueur (Amaretto, Cointreau, Frangelico, etc.)
- 1 egg yolk

Over low heat, melt butter with confectioners' sugar in sauce pan, stirring constantly. When melted add liquor and egg yolk, heating for 1 – 2 minutes to set the egg.

Poke holes in bread pudding with a skewer and pour warm sauce over it or serve sauce on the side.

Sweetened whipped cream is another topping, especially good with a splash of liqueur in it.