

BREAD PUDDING with sauce

1 loaf stale French bread sliced in to small chunks (I used white rolls)

1 quart milk (I used 3 cups fat free half & half and 1 cup whole milk)

½ cup sugar

6 eggs

1 cup raisins or dried fruits *

1 tsp vanilla

Splash of Liqueur (Amaretto, Cointreau, Frangelico, etc.)

Preheat the oven to 375 F. Soak the dried fruit in hot water while preparing the rest of the dish. Drain before putting in the dish.

Butter a 9 x 13 casserole dish and spread out the bread and dried fruit in the dish.

Mix eggs, milk, vanilla, sugar and liqueur. Pour liquid mixture over the bread until full. There may be some extra liquid, put aside until later. Spread saran wrap over the dish and place a heavy dish on the bread mixture. Place pan in the refrigerator for several hours (or overnight). Remove from refrigerator and add the extra milk mixture if there is room for it.

Bake the pudding for 30 – 45 minutes until the liquid is mostly absorbed and a knife inserted in the pudding comes out mostly dry.

Serve with the warm Amaretto sauce

Variations:

Dried cherries with Cointreau, zest from an orange put in the sugar for a while prior to mixing with the eggs and milk, Cointreau in the warm sauce

Banana, chocolate and coconut milk – use canned coconut milk instead of all dairy, 3 cups coconut milk to 1 cup dairy. Use coconut extract instead of vanilla. Layer sliced ripe bananas in the bread along with mini chocolate chips.

Pannetone (Italian Christmas Bread) instead of bread

*Dried apricots, cherries or other dried fruits instead of raisins