

DESSERTS

ZINGY BREAD PUDDING WITH BOURBON SAUCE

Bread Pudding

3 eggs
1 1/4 c. sugar
1 1/2 tsp. nutmeg
1 5/8 tsp. vanilla extract
1 1/2 tsp. ground cinnamon
1/4 c. unsalted butter
2 1/4 c. milk
1/2 c. raisins
1/2 c. chopped pecans
5 c. stale French bread (cubed)

Using an electric mixer, beat eggs until frothy. Add sugar, nutmeg, vanilla and cinnamon, beat until well blended. In a saucepan, heat the butter and milk until the butter melts (do not boil). In a large bowl, mix raisins, pecans and bread cubes. Combine the milk and egg mixtures. Pour over the bread and allow it to soak for 45 minutes. Preheat the oven to 350 degrees. Lightly grease individual ramekins or a large loaf pan. Spoon mixture into the baking container. Place in oven. Immediately reduce heat to 300 degrees and bake for 40 minutes. Increase heat to 425 degrees and bake for 15 minutes more, until nicely browned. Serve warm with bourbon sauce, or the sauce of your choice.

Bourbon Sauce

2 eggs
2 c. confectioner's sugar
1/2 lb. unsalted butter
1/4 c. bourbon whiskey
1/4 c. ALAGA Cane Syrup

Combine eggs, confectioner's sugar and ALAGA Cane Syrup. Melt butter in a double boiler. Whisk in egg mixture and cook, stirring constantly, until the sugar has melted and sauce has thickened slightly. Allow to cool; add bourbon. Serve over bread pudding.