

## **CORTLAND'S BREAD PUDDING (for 12)**

**SOURCE: SAVEUR**

*Inge's whiskey sauce is what gives this bread pudding its deep, rich color.*

### **DIRECTIONS:**

#### **FOR THE WHISKEY SAUCE:**

1/2 lb butter	1 1/2 C light brown sugar
1 C heavy cream	1/4 C whiskey
1 C roasted, unsalted whole cashews	1 TBS vanilla extract
1/2 C coarsely chopped pecans	

#### **FOR THE PUDDING:**

1 TBS butter	1 1/2 C milk
5 TBS light brown sugar	2 eggs
2 tsp vanilla extract	1 tsp ground cinnamon
1 loaf Italian bread, cut into 1"-thick slices	Pinch salt

#### **FOR WHIPPED CREAM:**

2 C chilled heavy cream	6 TBS brown sugar
4 tsp whiskey	tsp vanilla extract

### **DIRECTIONS:**

1. **For whiskey sauce:** Put butter & sugar in medium, heavy-bottomed saucepan over medium heat. Stir mixture with wooden spoon till butter melts, then stop stirring & continue cooking till syrup reaches 280° F on a candy thermometer (about 10 minutes). Remove pan from heat - stir in cream, whiskey, cashews, pecans & vanilla - set aside.

2. **For pudding:** Preheat oven to 350° F. Butter a medium baking dish & set aside. Beat together milk, sugar, eggs, vanilla, cinnamon, & salt in bowl. Soak bread slices in milk mixture, then fit snugly in single layer in prepared dish (you may have to squeeze slices together). Pour any remaining milk mixture over bread. Spoon 2/3 of whiskey sauce over bread - bake till crusty & brown (45-50 minutes).

3. **For whipped cream:** Beat together heavy cream, sugar, whiskey & vanilla in bowl till soft peaks form. Serve bread pudding with reserved whiskey sauce & whipped cream.