

Bread Pudding

Serves 16

This is Stan Goldberg's famous bread pudding. It is commonly mentioned when I ask people in Charleston what recipe is a must for inclusion in this cookbook. Top this pudding with the Whiskey / Rum Cream Sauce. When I make it with rum, I use a golden Barbados rum instead of a white rum.



Ingredients:

- 1/4 cup golden raisins
- 1/8 cup Irish whiskey or rum
- 8 oz. (6 cups cubed) day-old French baguette
- 1 1/2 tsp. unsalted butter
- 1/4 cup sliced or slivered almonds
- 1 cup cream
- 2 cups whole milk
- 3 large eggs
- 1 cup light brown sugar
- 2 1/2 tsp. vanilla extract
- 3/4 tsp. ground cinnamon
- 1/4 tsp. freshly ground nutmeg
- 1/8 tsp. salt
- 2 cups whiskey / rum cream sauce (see recipe)

Equipment

- 8 x 8 casserole dish
- Small bowl
- Large mixing bowl
- Frying pan

Bread Pudding:

☑	Directions	Time (min)	
	Grease baking pan with butter	1	
	Combine 1/4 cup raisins with 1/8 cup whiskey or rum in a small bowl and set aside	1	
	Cut baguette into 1" cubes including crusts and place in a large bowl	5	
	Toast 1/4 cup almonds in a dry skillet over high heat and set aside	3	
	In a bowl, combine 1 cup cream, 2 cups milk, 3 eggs, 1 cup brown sugar, 2 1/2 tsp. vanilla, 3/4 tsp. cinnamon, and 1/8 tsp. salt	2	
	Place bread cubes in a large mixing bowl. Toss with raisins and almonds	1	
	Pour liquid mixture over the bread and stir to combine	1	
	Let mixture sit at room temperature		
	Preheat oven to 350 degrees	10	40
	Transfer mixture to greased casserole dish	2	
	Bake until center of pudding is set		55
	Make whiskey / rum cream sauce	15	
	Serve warm with a side pitcher of warm sauce		
	Total	1 hr 49 min	