

Irish Bread Pudding with Whiskey Toffee Sauce

Serves: 12

Ingredients:

1/4 cup light butter, melted

1 (10ounce) French bread
baguette, cut into
1inchthick slices

1/2 cup raisins

1/4 cup Irish whiskey

1 3/4 cups 1% low-fat milk

1 cup sugar

1 Tbsp. vanilla extract

1 (12ounce) can
evaporated skim milk

2 large eggs, lightly beaten

Cooking spray

1 Tbsp. sugar

1 Tsp. ground cinnamon

Whiskey Toffee Sauce:

1/2 cup Butter

1 cup Brown Sugar

1 cup Heavy Cream

1/2 cup Irish Whiskey

Pinch of Salt

1. Preheat oven to 350°.
2. Brush melted butter on one side of French bread slices, and place bread, buttered sides up, on a baking sheet. Bake bread at 350° for 10 minutes or until lightly toasted.
3. Cut bread into 1/2 inch cubes, and set aside.
4. Combine raisins and whiskey in a small bowl; Cover and let stand 10 minutes or until soft (do not drain).
5. Combine 1% milk, sugar, vanilla, evaporated skim milk, and eggs in a large bowl; stir well with a whisk. Add bread cubes and raisin mixture, pressing gently to moisten; let stand 15 minutes. Spoon bread mixture into a 13 x 9inch baking dish coated with cooking spray.
6. Combine 1 tablespoon sugar and cinnamon; sprinkle over pudding.
7. Bake at 350° for 35 minutes or until set.
8. Serve warm with Whiskey Toffee Sauce.

Irish Whiskey Toffee Sauce:

1. In a medium saucepan, melt the butter over medium heat. Stir in the brown sugar until it dissolves.

2. Take pan off the burner and add the cream, Whiskey, and pinch of salt, mixing well, then place back over heat and bring to a boil for a few minutes until it thickens slightly.

3. Serve warm over cake or bread pudding!