



Pasta Joe's Bourbon Bread Pudding

Recipe By : Joe Cerullo
Serving Size : 12 Preparation Time : 1:00
Categories : Desert

<i>Amount</i>	<i>Measure</i>	<i>Ingredient</i>	<i>Preparation Method</i>
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1 1/4	lbs	day old white bread	cubed
1	cup	raisins	softened in bourbon
10	large	eggs	
1	large	egg yolk	
2	cups	half and half	
11/8	cup	Sugar	
1/2	cup	bourbon	
3	tsp	vanilla	
2	tsp	cinnamon	
1/4	cup	butter -	melted
1/2	tsp	nutmeg	ground

1. Cut bread into cubes approx 1 inch, set aside.
2. In large mixing bowl beat eggs with 1-cup sugar until well combined
3. Add, half & half, bourbon, vanilla, and nutmeg mix well until all incorporated
4. Fold bread (less one cup) into custard mixture and let soak for about 20 minutes.
5. Prepare (butter) a 15" X 10" X 2" glass baking dish
6. Pour the mixture into dish
7. Top with remaining dry bread
8. Mix remaining 1/8 cup sugar with cinnamon, set aside
9. Brush dry bread with melted butter and sprinkle with the sugar / cinnamon mixture.
10. Bake at 325 \o 40 to 50 minutes.

Serve topped with whipped cream or vanilla ice cream

