

## **Bread Pudding with Bourbon Sauce**

### **pudding:**

1 loaf French bread, torn into chunks  
1 qt milk  
3 c sugar  
2 T vanilla  
3 eggs  
1 c apples, peeled and diced  
½ c raisins  
3 T butter, melted

Soak bread in milk for 30 minutes. Mix sugar, vanilla, eggs, apples and raisins. Combine with bread chunks. Spread melted butter in bottom of 13 x 9 in pan. Add bread mixture and bake at 350 degrees for 30-35 minutes until bubbly.

### **Sauce:**

½ c butter  
1 c sugar  
1 tsp vanilla  
1 egg  
bourbon to taste (2-4 tablespoons)

In a saucepan, cream butter and sugar. Add vanilla. Slowly stir in egg. Add bourbon. Heat and stir over low heat about 5 minutes. Serve warm over individual pudding servings.