



## BOURBON BREAD PUDDING WITH RAISINS AND WALNUTS

1 loaf day-old Brioche  
or Challah bread  
1/2 cup raisins  
1/2 cup pecans, (optional)  
3 eggs  
1/2 cup brown sugar  
1 tbsp cinnamon  
1 1/2 tsp nutmeg  
1/2 tsp ground ginger  
1 tbsp vanilla extract  
1 cup cream  
16 tbsp butter  
2 cups brown sugar  
1 cup bourbon



- Cut bread in one-inch cubes the night before and leave out to stale. Use brioche or challah bread for best results.
- To make the bourbon sauce start with mixing the butter and sugar together.
- Start heating the mixture over very low heat.
- Stir with a wooden spoon until it is loose enough to fall from the spoon.
- Add the bourbon and stir in.
- Place the mixture in a heavy saucepan and cook it at a low temperature for 30 minutes.
- Set aside until serving.
- Place the bread cubes, raisins and nuts in a big bowl and toss to combine.
- In a medium bowl with a whisk, combine the sugar, spices, vanilla, and cream. Pour the mixture over the bread cube mixture and let sit 1 hour in the fridge.
- From a “cold” oven, start the heating process by using the Hearth Burner on “HIGH” and the Log Burner at a “Medium” setting.
- Maintain this level of heat for approximately 10 to 15 minutes with the doors closed to heat up the oven faster.
- After this quick heat stage, turn all controls to “LOW” setting so you do not over heat the Hearth or the Top Radiant Stone.
- Pour into a 2-inch deep greased baking pan and bake for 45 minutes.
- To serve, pour the Bourbon Sauce over the bread pudding.