



Marilyn's Bread Pudding

Serves 12

Ingredients:

- 1 large loaf cinnamon bread or sweet raisin bread (roughly 8-10 cups when cubed)
- 6 large eggs
- 2 ½ cups of 2 % milk
- 1 tsp. pure vanilla extract
- ½ cup packed light brown sugar
- ½ cup granulated sugar
- 1 sticks melted butter
- 2 tsp. cinnamon (I used more b/c my bread was only raisin bread)
- Optional: ½ cups raisins if you are a raisin fan - I always soak them in 1 cup of fresh orange juice for at least an hour, then I drain them before adding to the recipe

Instructions:

Generously butter a 9 x 12 pan (I use a ceramic oval dish).

Cut bread into ¾ " cubes and distribute evenly in the baking pan.

In another bowl combine sugars, milk, melted butter, eggs and cinnamon. Beat well to combine.

Pour liquid mixture over bread and gently press down so the bread soaks up the liquid. If you're using additional raisins - add them at this point. The egg mix will soak up into the bread right away. Cover and refrigerate the uncooked pudding for at least an hour or up to one day. Bring it to room temperature before cooking.

After the uncooked pan is at room temperature for an hour, preheat the oven to 350 and put the oven rack in the middle of the oven.

Bake for 40-50 minutes, or until a knife inserted into the liquid part toward the center of the dish comes out clean.

Remove from oven to a cooling rack. Serve warm with the following sauce.

Caramel Sauce

Ingredients

- 1 stick butter, melted
- ½ cup white sugar
- ½ cup brown sugar
- ½ cup water
- 1 heaping Tbsp. flour
- 1 ½ tsp pure vanilla

Instructions

Melt butter in saucepan over medium heat. Add sugars, water and flour and whisk well to combine. Bring to a boil. Reduce heat and simmer gently for three minutes, stirring every 20 seconds or so until thick. The mixture will foam a bit at the beginning. Just keep stirring! Remove from the heat and after 2 minutes, add the vanilla.

Pass in a pitcher to serve over squares of warm bread pudding. Keeps one week in fridge.

This sauce is wonderful over vanilla ice cream or drizzled over grilled fruit with a touch of Greek yogurt. I'm thinking of scooping out vanilla ice cream, topping with some of this sauce then sprinkling with coarse designer salt flakes -- to me this oh-so-21st-century.