



Bread Pudding Makes 6 servings

Like your dessert with a kick? This slightly boozy, completely decadent bread pudding is just what you're looking for!

Ingredients:

8 slices (3/4-inch thick) Italian or French bread
3 cups milk
3 large eggs
1/4 cup plus 2 tablespoons sugar
1 teaspoon vanilla
Freshly grated nutmeg
Pinch of salt
Raisins, optional



Preheat the oven to 350°. Butter a 7" x 11" glass baking dish. Mix bread and raisins (if desired) and place in the bottom of the dish. In a medium bowl, whisk together the milk, eggs, 1/4 cup of the sugar, vanilla, nutmeg and salt. Pour the mixture over the bread. Let the bread soak for 15 minutes, turning frequently. Sprinkle the remaining 2 tablespoons sugar over the bread. Arrange the baking dish in a large roasting pan and place in the oven. Pour enough boiling water into the roasting pan to go halfway up the sides of the baking dish. Reduce the heat to 325° and bake for approximately 50 minutes, or until just set.

Serve with Gammy's [Bourbon Sauce](#)