

Apple and Almond Bread Pudding

Serves 6

6 cups day-old, 1-inch bread cubes from a loaf of French or Italian bread

4 large eggs

1 cup heavy cream

1 cup whole milk

1 cup granulated sugar

1/2 teaspoon ground cinnamon

1 teaspoon almond extract

1 small red baking apple, peeled and thinly sliced

1/4 cup sliced almonds

Serve with: Whiskey-Butter Sauce (recipe follows)

Preheat the oven to 350 degrees. Grease an 8-inch square-baking dish. Place the cubed bread in a large bowl. In a medium bowl, lightly beat the eggs and then add the heavy cream, whole milk, sugar, cinnamon, and almond extract. Stir to combine.

Pour the egg mixture over the bread pieces and toss to coat. Add the apple slices and almonds and allow the bread to soak for at least ten minutes.

Spoon the bread mixture into the prepared baking dish and pour any remaining liquid over the top of the bread. Bake for 45-50 minutes or until the pudding is just set. Serve warm with the whiskey-butter sauce (recipe follows).

Whiskey-Butter Sauce

1 cup granulated sugar

4 tablespoons butter

3/4 cup heavy cream

2 tablespoons water

1/2 teaspoon cornstarch

2 tablespoons whiskey

In a small saucepan, bring the sugar, butter, and heavy cream to a boil, stirring often. In a small bowl, combine the water and cornstarch to make a slurry and then whisk it into the sugar and cream mixture. Reduce the heat to medium-low and let the sauce simmer for 5 minutes.

Remove the sauce from the heat and stir in the whiskey. Return the sauce to the heat and cook for 1 minute. Serve warm over the bread pudding.

This recipe came from *Minced* at www.mincedblog.com.