

BREAD PUDDING *With* RUM SAUCE

Bread Pudding

INGREDIENTS

1 CUP WHOLE EGGS, WHISKED
1 CUP GRANULATED SUGAR
3 CUPS HEAVY CREAM
1 CINNAMON STICK
1 TBSP. VANILLA EXTRACT
12 -16 OZ. CROISSANTS



DIRECTIONS

Preheat oven to 400 degrees.
In a medium bowl, whisk the eggs very well and set aside.
Heat the cream with the sugar, cinnamon stick and vanilla extract.
Heat until hot, but not simmering.
Whisk the eggs into the hot mixture, then strain and set aside.
In a separate bowl, break up the croissants into small pieces.
Pour the custard over the croissants and mix very well.
Let the croissants soak in the custard for 10 minutes.
Distribute into a 9"x13" baking dish and cover with foil.
Place the dish in a large pan filled with 1-inch of hot water.
Bake for 60 minutes at 400 degrees or until knife comes out clean.

Rum Sauce

INGREDIENTS

1 CUP GRANULATED SUGAR
2/3 CUP DARK BROWN SUGAR
2/3 CUP APPLE JUICE
3/4 CUP HEAVY CREAM
1 1/2 TBSP. MEYERS RUM
1 CUP UNSALTED BUTTER

DIRECTIONS

Place sugar, brown sugar, apple juice, heavy cream and rum in a sauce pan, stir to combine. Bring to a boil and boil for 5 minutes. Remove from heat. With an immersion blender, blend in the butter. Continue blending the sauce for 4 to 5 minutes. Cool the sauce in an ice bath until reaching room temperature. Keep in the refrigerator, covered until ready to serve.

Reheating Instructions

Preheat oven to 325 degrees.
Cover dish with aluminum foil.
Bake for 15 minutes.
Serve warm with rum sauce and candied walnuts.
To reheat the rum sauce, warm on low to desired temperature.