

New Orleans Style Bread Pudding with Whiskey Sauce

Recipe source: Adapted from Emeril Lagasse via [Food Network](#)

INGREDIENTS:

- 12 to 14 cups 1-inch cubes day-old white bread, such as French or Italian
- 1 tablespoon unsalted butter
- 2 cups heavy cream
- 4 cups whole milk
- 6 large eggs
- 1 3/4 cups plus 2 tablespoons light brown sugar
- 4 1/2 teaspoons pure vanilla extract
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon freshly grated nutmeg
- 1/4 teaspoon salt
- 3/4 cup raisins
- 1/4 cup bourbon or other whiskey
- Confectioners' sugar, for garnish
- 1 recipe Whiskey Sauce, recipe follows

DIRECTIONS:

- Preheat the oven to 350 degrees F.
- Put bourbon in small sauce pan and warm up over low heat, add in raisins and keep heat on simmer for another 5 minutes. Take pan off the heat and let raisins soak up the bourbon.
- Place the bread in a large bowl. Grease a 9 by 13-inch casserole dish with the remaining tablespoon of butter and set aside.



- Combine the heavy cream, milk, eggs, brown sugar, vanilla, cinnamon, nutmeg, salt, and raisins with any remaining bourbon in a large bowl. Whisk to mix. Pour the cream mixture over the bread, and stir to combine. Allow the mixture to sit at room temperature for 30 to 45 minutes.
- Transfer the bread mixture to the casserole dish and bake until the center of the bread pudding is set, 50 to 60 minutes.
- Garnish the bread pudding with confectioners' sugar (if desired) and serve warm with warm Whiskey Sauce.

Whiskey Sauce:

- 2 cups heavy cream
- 1/2 cup whole milk
- 1/2 cup granulated sugar
- 2 tablespoons cornstarch
- 1/2 cup bourbon or other whiskey
- Pinch salt
- 2 tablespoons unsalted butter
- In a 1-quart saucepan set over medium heat, combine the cream, milk, and sugar.
- Place the cornstarch and 1/4 cup of the bourbon in a small mixing bowl and whisk to blend and make a slurry.
- Pour the slurry into the cream mixture and bring to a boil. Once the sauce begins to boil, reduce the heat to a gentle simmer and cook, stirring occasionally, for 5 minutes.
- Remove the sauce from the heat, add the salt, and stir in the butter and the remaining 1/4 cup of bourbon. Serve warm.