



Bourbon Bread Pudding

Ingredients Needed for Bourbon Bread Pudding

- 1 package of Aunt Millie's Hawaiian Dinner Rolls
- 3 cups 2% milk
- 4 medium eggs
- 2 cups sugar
- 1 teaspoon vanilla extract
- 1 cup pecans, chopped
- ½ cup seedless raisins
- 2 tablespoons salted butter
- Whiskey Sauce (recipe below)



Whiskey Sauce

- 1½ cups sugar
- ⅓ cup water
- ¾ cup salted butter (cut into 12 pieces)
- 2 tablespoons Bourbon Whiskey, your choice
- 1 teaspoon cornstarch

Directions | Yield: 5 servings

1. Preheat the oven to 350°F and butter a 9" x13" baking dish.
2. Tear dinner rolls into small pieces and place in a large bowl. Cover bread with the milk and let absorb for 15 minutes.
3. In another bowl, beat eggs, sugar, and vanilla until thick and creamy. Add pecans and raisins, and pour over soaked milk and stir until mixed.
4. Spoon the mixture into the buttered baking dish.
5. Bake for 50-60 minutes, until a knife inserted in the center comes out clean.
6. Let stand 10 minutes, serve and enjoy your Bourbon Bread Pudding!

Whiskey Sauce

1. In a medium saucepan, combine the sugar with the water. Bring to a boil without stirring.
2. Insert a candy thermometer and let simmer until the mixture reaches 238°F, about 4-5 minutes. Remove the thermometer.

