

FATHER'S BREAD PUDDING

With WHISKEY SAUCE

325° Serves 12

1 lg. loaf day-old French bread, cut
into $\frac{3}{4}$ " cubes, about 12 c.

3 eggs

2 c. milk

3 Tbsp. vanilla extract

1 c. sugar

$\frac{3}{4}$ tsp. cinnamon

$\frac{3}{4}$ tsp. nutmeg

3 c. peeled, sliced tart apples

1 c. cranberries, washed &
lightly dusted with sugar

$\frac{3}{4}$ c. butter, cut into bits

3 Tbsp. cinnamon

2 tsp. nutmeg



Topping

Preheat oven to 325°. Butter 9" x 13" baking dish. Put bread into a large colander - pour about 4 c. hot tap water over bread evenly. Allow to sit 5 min. - press out excess water & set aside. In a very lg. bowl, whisk together eggs, milk, vanilla, sugar & spices. Gently fold in bread, apples & cranberries. Pour into prepared dish. Drop butter bits evenly over the top. Mix together cinnamon & nutmeg - sprinkle over pudding. Bake 1 hr. & 20 min. Serve warm with hot whiskey sauce. Can be made ahead & baked later. ♥

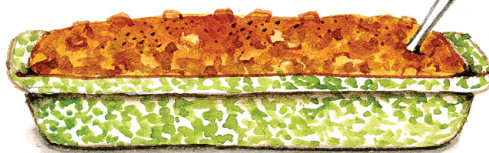
Whiskey Sauce

1 c. butter

1 c. sugar

$\frac{1}{2}$ c. whiskey

2 eggs, beaten



Melt butter over med. heat. Add sugar, stir constantly till bubbly - about 2 min. Remove from heat & slowly stir in whiskey - continue cooking & stirring 1 min. Remove from heat & slowly add enough whiskey mixture to eggs to warm them, stirring briskly. Over low heat, stirring, add eggs to whiskey mixture - it will thicken. Serve. ♥ Can be gently reheated.