

Peach Bread Pudding prepared for the Peach Festival and recipe provided for the website by Glenda Holcomb

From The New Orleans School of Cooking.

Ingredients:

Staples:

1 - 10oz loaf stale french bread, crumbled (or 6-8 C any type bread). French bread is the best. If it is not stale, then crumble it up and put in warm oven for 10-15 minutes.

4 C milk (not the non-fat kind... if you are gonna make it... make it right)

2 C sugar

8 T butter melted

3 eggs

2 t vanilla

Options: Choose 1 or more of the following:

Never mess up a good bread pudding with raisins.. but if you must.. 1 C

1 C coconut

1C chopped pecans

1 t cinnamon

1 t nutmeg

To make flavors:

Apple bread pudding: instead of 4 C milk, add 2 C milk and 2 C apple sauce. You can add pie apple filling also, just adjust milk so the consistency of the mix is like oatmeal.

Peach: instead of 4 C milk, add 2 C chopped peaches with juice and 2 C milk.

Chocolate: 4 C chocolate milk plus extra chocolate syrup to taste. You can also add Reeces peanutbutter cups....

Procedure:

Coat baking dish with no stick spray.

Combine all the ingredients. Mixture should be very moist (like oatmeal) but not soupy. Pour into 9 X 12 baking dish. Place into NON-preheated oven. Bake at 350 degrees for about 1 hour and 15 minutes, until top is golden brown. [I've found that about an hour is good for the disposable aluminum pans. gh] Serve warm with sauce.

Whiskey Sauce

Ingredients:

8 T butter (1 stick)

1 1/2 C powdered sugar

2 egg yolks

1/2 C bourbon (to taste) You can substitute any kind of juice as well.

Procedure:

Cream butter and sugar over medium heat until all butter is absorbed. Remove from heat and blend in yolks. Pour in bourbon or juice gradually to your own taste, stirring constantly. Sauce will thicken as it cools. Server over warm bread pudding