

# Grandma Porter's Bread Pudding with Rum Raisin Sauce

## Bread Pudding

### Ingredients

- 1 pound loaf stale\* bread
- 1/2 cup golden raisins
- 6 eggs
- 1 1/2 cups half and half
- 1 1/2 cups whole milk
- 1 1/2 cup brown sugar
- 2 tablespoons Vanilla
- 2 tablespoons Rum
- 1/2 teaspoon salt
- 2 tablespoons Cinnamon (or Pumpkin Spice)

### Instructions

1. **Preheat oven** to 350 degrees and butter a 9x13 inch baking dish.
2. **Tear apart the bread** into bite-size pieces and place in the greased baking dish. Sprinkle raisins on top and set aside.
3. **In a large bowl**, beat 6 eggs. Whisk in half and half, milk, granulated sugar, brown sugar, vanilla, rum, and salt. Pour the cream mixture over the bread. Press down with your fingers to make sure all of the bread soaks up some mixture. **Let soak for 5 minutes.**
4. **Place the baking dish in a larger pan.** Fill the larger pan with hot water halfway up the side of the pan **Bake for 45 min to 1 hour**, or until lightly browned.

## Rum Raisin Sauce

### Ingredients

- 1 egg
- 3/4 cup brown sugar
- 1/2 teaspoon salt
- 2 tablespoons cornstarch
- 1 teaspoon water
- 2 cups half and half
- 1/3 cup golden raisins
- 1/4 cup Caribbean Spiced rum
- 1 teaspoon Good vanilla

### Rum Raisin Sauce Instructions

1. While the bread pudding is cooking, start on the sauce.
2. **In a blender**, combine egg, brown sugar, salt, cornstarch and water. Blend until creamy.
3. **Pour blended mixture into a medium saucepan** and bring to medium heat, whisking constantly. After 30 seconds, or when warm, slowly add half and half. Continue to whisk until mixture thickens, 7-10 minutes.
4. Add raisins and stir for one minute. Remove from heat. Add rum and vanilla. Pour over prepared bread pudding or serve on the side in a saucer.

**My father just loved this recipe, especially if the rum was applied flambé style** (requires 100 proof or more to be sure it stays lit while applying)