

The Best Bread Pudding

Recipe courtesy of Paula Deen 2007
(Janet's modifications in parentheses)

Ingredients:

- 2 cups granulated sugar (I used 1 cup)
- 5 large beaten eggs
- 2 cups milk (I used non fat milk)
- 2 teaspoons pure vanilla extract
- 3 cups cubed Italian bread, allow to stale overnight in a bowl
- ½ cup packed light brown sugar
- ¼ cup (½ stick) butter, softened
- 1 cup chopped pecans

For the sauce:

- 1 cup granulated sugar (I used ¾ cup)
- 1 stick butter, melted (I used ¾ of a stick)
- 1 egg, beaten
- 2 teaspoons pure vanilla extract
- ¼ cup brandy



Directions:

1. Preheat oven to 350 degrees F.
2. Grease a 13 x 9 x2 inch pan.
3. Mix together granulated sugar, eggs, and milk in a bowl; add vanilla. Pour over cubed bread and let sit for 10 minutes.
4. In another bowl, mix and crumble together brown sugar, butter and pecans.
5. Pour bread mixture into prepared pan.
6. Sprinkle brown sugar mixture over the top and bake for 35 to 45 minutes, or until set.
7. Remove from oven.

For the sauce:

1. Mix together the granulated sugar, butter, egg and vanilla in saucepan over medium heat.
2. Stir together until the sugar is melted.
3. Add the brandy, stirring well.
4. Pour over bread pudding. Serve warm or cold.