

GREENBRIER RESORT'S BREAD PUDDING

Pudding Ingredients:

- 1/2 loaf unsliced plain white bread, cubed
- 4 ounces butter, melted
- 6 whole eggs
- 24 ounces milk
- 8 ounces heavy whipping cream
- 1/2 pound sugar
- 1 cup raisins (optionally soaked in rum)
- Vanilla to taste

Vanilla Sauce Ingredients:

- 2 cups heavy cream
- 1/2 cup sugar
- 4 egg yolks
- 1 tablespoon flour
- 1 tablespoon vanilla extract

Instructions:

- Toast the cubed bread in a hot oven until slightly dry. Place in a casserole dish and drizzle with melted butter.
- Whisk together the eggs, milk, cream, sugar, and vanilla. Stir in the raisins.
- Pour the liquid mixture over the bread and let it soak. Bake at 350°Ffor about 60–90 minutes until a golden crust forms.

- To make the sauce, whisk the cream, sugar, egg yolks, and flour in a saucepan over medium-low heat until thickened. Add vanilla and pour warm over the baked pudding.

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