

Irish Bread Pudding with Irish Whiskey Sauce from She Makes and Bakes

Prep time: 20 minutes Bake time: 50-55 minutes at 350

4 cups dried challah
1/3 cups semisweet chocolate pieces
2 eggs
1 cup Bailey's Irish cream
1 cup milk
1/4 cup butter, melted
1/2 cup sugar
1 teaspoon cocoa powder
1/2 teaspoon nutmeg
1 tablespoon vanilla

To dry the bread, cut into 1/2 inch pieces and place on a baking sheet. Bake at 300 degrees for 10-15 min, stirring a few times.

Combine bread and chocolate pieces together. In a bowl, mix together all of the other ingredients for the pudding. Pour over bread/chocolate and stir until bread is covered. Pour into a 1 1/2 quart casserole dish sprayed with cooking oil. Bake at 350 degrees for 50-55 minutes or until knife inserted comes out clean. Let cool and serve with Irish whiskey sauce.

Irish Whiskey Sauce

1/4 cup butter
1/2 cup sugar
1 egg yolk
2 tablespoons water
1-2 tablespoons Irish whiskey

Melt butter in a sauce pan. Stir in sugar, egg, and water. Cook on medium low heat for 5-6 minutes until it boils, stirring frequently. Strain mixture through a fine mesh strainer to catch any cooked egg. Stir whiskey into strained liquid. Serve warm.

Source: Adapted from Better Homes & Garden.