

Nutty Irish Bread Pudding with Whiskey Sauce

Prep: 20 minutes plus standing

Bake: 45 minutes • Serves: 12

Bread Pudding

Nonstick cooking spray

- 1 loaf (1 pound) raisin bread (preferably day-old), torn into 1½- to 2-inch pieces
- 1 cup chopped pecans
- ½ cup raisins
- 1½ cups granulated sugar
- 1 teaspoon **McCormick® ground cinnamon**
- 1 teaspoon salt
- ¼ teaspoon ground nutmeg
- 3 large eggs
- 2 tablespoons Irish whiskey
- 1 tablespoon **McCormick® pure vanilla extract**
- 3 cups half and half

Whiskey Sauce

- ½ cup unsalted butter
- 1 cup packed light brown sugar
- ¼ cup Irish whiskey

1. Spray 13 x 9-inch glass or ceramic baking dish with nonstick cooking spray. Evenly spread bread in prepared dish; sprinkle pecans and raisins over bread.

2. In medium bowl, whisk together sugar, cinnamon, salt and nutmeg. Add eggs and with mixer on low speed, beat 1 minute or until blended, occasionally scraping bowl with rubber spatula. Add whiskey and vanilla and beat 1 minute. Increase speed to medium. Gradually add half and half and beat 3 to 4 minutes or until well blended, occasionally scraping bowl. Slowly pour egg mixture over bread.

3. Preheat oven to 350°. Cover dish tightly with aluminum foil; let stand 15 minutes to allow bread to absorb egg mixture. Bake 45 minutes. Remove aluminum foil and bake 5 minutes longer or until top is golden brown and center is set. Let stand 10 minutes before serving.

4. Meanwhile, prepare Whiskey Sauce: In small saucepot, melt butter over low heat. Whisk in brown sugar and cook 3 to 4 minutes or until smooth, stirring occasionally. Remove saucepot from heat; stir in whiskey. Makes about 1 cup. Serve bread pudding warm with sauce.

Approximate nutritional values per serving: 539 Calories, 24g Fat (10g Saturated), 96mg Cholesterol, 376mg Sodium, 72g Carbohydrates, 3g Fiber, 7g Protein