Bread Pudding with Whiskey Sauce

Ingredients for bread pudding

- 1 loaf French bread
- 2 C 1/2 & 1/2
- 2C milk
- 3 eggs (beaten)
- 2 C sugar
- 3/4 C chopped pecans
- 3/4 C craisens
- 1T + 1 tsp vanilla
- 1 1/2 tsp cinnamon
- 1/4 C butter (melted)

Directions:

- Tear bread a part and put in a large bowl
- Cover with 1/2 & 1/2 and milk and let stand 10 minutes
- Stir with a wooden spoon
- Mix eggs and next 5 ingredients
- Fold into bread mixture
- Pour butter into 13 x9 pan, tilting to coat evenly
- Spoon pudding mixture into pan
- Bake at uncovered at 325 degrees 45-60 minutes until firm
- Remove from oven and cool

Ingredients: for whiskey sauce

- 1/2 C butter
- 1 C sugar
- 1/2 C half & half
- 2 T Whiskey

Directions:

- Cook 1st 3 ingredients over med heat until sugar dissolves
- Bring to boil , reduce heat & simmer for 5 min
- Add Whiskey after cool.

- Pour over pudding or cut pudding into squares and pour sauce over individual pieces as served