

Betty Boo's Creole Bread Pudding

Serves 20

1 large french bread

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½ gallon milk

2 cans evaporated milk

2 cups sugar

6 eggs

3 blocks butter, softened

1 large can crushed pineapple

½ jar cherries, cut in pieces

2 tsp. Cherry juice

1 cup raisins

1 tsp. Each vanilla, butternut extract, almond extract, banana extract, pineapple extract and lemon extract

Sauce

2 blocks butter

2 cups sugar

2 eggs

¼ cup rum or whiskey

Use a pan that is about 10"x15"x3". Set oven to 350 degrees. Cut french bread into 1/2" slices. Put in pan and pour evaporated milk and almost all of the ½ gallon milk over the bread to soak. Set aside. Cream softened butter. Add sugar, a little at a time. Add eggs, one at a time. Beat until creamy. Add flavorings and beat well. Add cherries, pineapple, raisins and cherry juice to bread. Add butter mixture to bread and mix well. Place in preheated oven and make the sauce.

Sauce:

In a saucepan, caramelize butter and sugar until thick and creamy. Beat eggs and add to butter mixture. Beat quickly so the eggs don't curdle. Remove from heat and add liquor. Pour over bread pudding

Note: sauce that Carolyn Uses follows.

Bring to a boil, 1 stick of butter, 1 cup water, 2 tbsp flour and ¾ cup sugar. Add 2 tsp vanilla and 2 tsp rum flavorings.