



Cinnamon Bread Pudding

Recipe from Executive Chef Terry Dox

6 eggs	1 cup sugar
2 cups milk	2 teaspoons vanilla
1 $\frac{3}{4}$ cup heavy whipping cream	6 cups cubed cinnamon bread or rolls

Beat eggs by hand in large mixing bowl. Add milk, cream, sugar, and vanilla until combined well. Stir in cinnamon bread until well coated. Grease two-quart baking dish and add mixture spreading evenly in pan. Bake in 325° preheated oven 55 – 60 minutes or until top is puffed up and a knife inserted near center comes out clean. Serve warm with caramel sauce or butter sauce.

Butter Sauce

$\frac{1}{2}$ cup brown sugar	$\frac{1}{3}$ cup corn syrup
$\frac{1}{4}$ cup butter	$\frac{1}{4}$ cup heavy whipping cream

In small saucepan, heat sugar and butter until smooth. Add corn syrup and cream. Cook over medium heat for 1 – 2 minutes until smooth. Serve over warm bread pudding. Serves 8 – 10.