

# Gluten Free Bread Pudding with Butter Rum Raisin Sauce



## Bread Pudding Ingredients:

1 Loaf of day-old baked New Hat's Artisan Bread  
5 Large Eggs (at Room Temperature)  
3 Cups Milk (we use Unsweetened Coconut Milk)  
1 <sup>3</sup>/<sub>4</sub> Cups Granulated Sugar  
1 Tablespoon Vanilla Extract  
¼ Teaspoon Salt  
½ Teaspoon Ground Cinnamon  
¼ Teaspoon Ground Nutmeg  
1 Cup Raisins

## Butter Rum Raisin Sauce Ingredients:

(Must have a blender or food processor for this step)

½ Cup Butter, Melted (or butter substitute)  
½ Cup Brown Sugar  
<sup>2</sup>/<sub>3</sub> Cup Heavy Whipping Cream at Room Temperature (We use So Delicious Original Coconut Creamer)  
2 Teaspoons Rum Extract (or ¼ Cup Rum)  
¼ Teaspoon Maple Extract  
½ Cup Raisins

## Bread Pudding Directions:

- 👉 Preheat oven to 325 Degrees. Generously grease a 9" x 13" baking dish with butter, hard coconut oil, or butter substitute.
- 👉 With a serrated knife, shave crust off of the loaf of bread. (You can save the crust for bread crumbs.) Cut 13-14 thick slices of bread. Cut each slice into 5 rows, then line up 5 rows and cross cut into cubes. Repeat with each slice. Set bread cubes aside.
- 👉 Whisk eggs in a separate medium-sized bowl. Add granulated sugar to the eggs and whisk until blended. Add milk to egg mixture until blended. Add salt, Cinnamon, and Nutmeg to egg mixture until thoroughly incorporated in egg mixture and set aside.
- 👉 Evenly place the bread cubes into prepared baking dish. Pour egg mixture evenly over bread cubes. Lightly press bread cubes down into pan to make sure they are getting soaked with egg mixture. Let stand 15-20 minutes.
- 👉 Right before placing baking dish in the oven, sprinkle 1 Cup Raisins over Bread Cubes. Press raisins down a little bit into your bread cubes but keeping raisins still showing on top. Sprinkle more Cinnamon and Nutmeg (straight from your shakers) sparingly over bread pudding.
- 👉 Bake for 35-40 minutes, or until bread pudding is set. (You will not see any runny egg mixture sitting on top of pan. In the middle of baking, check to see if you need to press your bread cubes back down into the egg mixture). While bread pudding is baking begin to make your Butter-Rum Raisin Sauce....

## Butter- Rum Raisin Sauce Instructions:

- 👉 Place ½ Cup Raisins and 1 cup water in small saucepan and bring to a boil. Reduce down water until raisins are plump and set aside.
- 👉 In a separate medium-sized saucepan melt butter (or butter substitute) on medium heat. Slowly stir in Brown Sugar and stir constantly until both ingredients are completely blended together. Turn heat down to low. Slowly stir in cream until just heated through. Turn off burner and set sauce aside.

👉 Take one cup of sauce from stovetop pan and pour into a blender or food processor. Drain the boiled raisins and dump them into blender/processor. Puree sauce and raisins. Pour puree back into stovetop saucepan and stir. Add Rum and Maple Extracts (or the real rum) into the sauce and stir until thoroughly combined. Pour sauce into a gravy boat or a squeeze bottle with a wide tip to top the bread pudding when serving.

👉 Pour Butter-Rum Raisin Sauce over individual servings.

Note: New Hat's Bread Pudding can be refrigerated up to 5 days as long as you don't have the Butter-Rum Raisin Sauce poured all over the Bread Pudding. This is why we keep it separate. This is a Gem-of-a-Recipe you can make almost a week ahead of time-before company comes. Just reheat both up while you enjoy a hot beverage with your guests! (A Colorado Springs Festival Favorite)