



Keeneland's Bread Pudding & Bourbon Sauce Recipe

Presented by Turf Catering

Ingredients Needed for Bread Pudding:

Serves 10 - 12

2 cups granulated sugar
1/2 gallon milk
8 eggs (beaten)
2 teaspoons vanilla extract
2-3 quarts cubed white bread
1 cup golden raisins
1 teaspoon cinnamon

- Whisk sugar into milk until dissolved. Add beaten eggs and vanilla extract together in a large bowl.
- Soak bread cubes in liquid mixture for several hours or overnight (in the refrigerator) until bread is saturated.
- Pour into an 8X11 greased ovenproof dish.
- Sprinkle with raisins and cinnamon. Use a spoon (or something similar) to press the raisins and cinnamon into the top layer of the bread mixture.
- Bake at 250 degrees for approximately 1 hour and 15 minutes or until firm to touch and golden-brown.
- Let cool to room temperature before cutting and topping with Bourbon Sauce.

Ingredients Needed for Bourbon Sauce:

2 sticks of softened butter
2 cups powdered sugar
2-6 tablespoons bourbon

- Soften butter to room temperature and mix powdered sugar into the butter with an electronic mixer until smooth.
- Add bourbon to taste; stir in completely until it achieves frosting consistency.
- Spoon over warm bread pudding.

