



# BREAD PUDDING

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## STEP BY STEP RECIPE GUIDE

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### Ingredients:

1 Loaf French Bread  
1 qt Heavy Cream  
3 Eggs  
1 ½ C Sugar  
Raisins, Chocolate, or White Chocolate Chips (Optional)  
1 lb Bacon  
Blueberries  
2 Tbsp Vanilla  
3 Tbsp Butter

### For Lemon Sauce:

1 Stick Unsalted Butter  
1 C Sugar  
1 Egg, beaten  
1 tsp Lemon Extract

STEP 1: Tear bread into pieces and soak in heavy cream for 1 hour (let soak for longer for cripier outcome).

STEP 2: Beat eggs with sugar and vanilla, add to bread mixture.


STEP 3: Stir in your additives; blueberries, chocolate chips, bacon

STEP 4: Melt 3 Tbsp butter in a baking dish. Pour pudding mixture into the dish and bake at 350° for 1 hour.

### FOR LEMON SAUCE:

STEP 1: In a saucepan, mix 1 cup sugar, 1 stick of butter, 1 beaten egg and 1 tsp lemon extract. Cook on low heat until butter is melted and sugar is dissolved, stirring regularly.

STEP 2: Pour over pudding when finished baking.

  
**JIM JOHNSON**

