

BREAD PUDDING WITH RICHLAND "ALMOST RUM" CREME ANGLAISE



SERVES 4

For bread pudding:

6 Krispy Kreme doughnuts
4 Belgian waffles
1 quart heavy cream
1 cup sugar
1 tablespoon vanilla extract
1 tablespoon vanilla extract
10 egg yolks

For crème anglaise:

1 pint heavy cream
½ cup Sugar
6 egg yolks
½ vanilla bean
½ tablespoon Richland "Almost Rum" cane syrup

Whisk yolks, sugar and extract together.

Heat cream to a simmer and temper into yolk mixture.

Pour over donuts/waffles and soak for an hour.

Spray a 9x9 pan and fill with bread pudding mix.

Bake covered at 350 for 25 minutes and uncovered for 7 minutes until golden brown.

To make the crème anglaise, bring the heavy cream, sugar and vanilla bean to a boil.

Temper the hot cream and egg yolks.

Place mixture into the pot and continue to cook on a low heat until sauce coats the back of a spoon.

Remember to stir continually while sauce is thickening so it does not scorch.

Strain over water bath then add Richland Rum.

Drizzle over baked bread pudding.