

Sweet Potato Bread Pudding with Whiskey

Hard Sauce

Elizabeth Karmel for The Associated Press
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Servings: 10

This pudding can be covered and stored in the refrigerator overnight.

WHISKEY HARD SAUCE

1/2 cup unsalted butter, softened
1 cup powdered sugar, sifted
1/2 teaspoon vanilla extract
1 tablespoon best-quality bourbon or rye whiskey
pinch of salt

BREAD PUDDING

8 cups (about 1 large loaf) torn or cubed stale raisin bread
1 cup pecans, coarsely chopped
1/4 cup granulated sugar
1/2 teaspoon cinnamon
1/4 teaspoon mace
1/4 teaspoon nutmeg
1/4 teaspoon salt
1/4 cup unsalted butter, melted
2 cups half-and-half
1 cup heavy cream
4 large eggs
1 cup light brown sugar, packed
2 tablespoons vanilla extract
1 cup baked garnet sweet potatoes, mashed

Preheat the oven to 350 degrees.

To make the sauce. In a large bowl, use an electric mixer to cream together the butter and powdered sugar until light and fluffy.

Mix in the vanilla, liquor and salt. Continue mixing until smooth and creamy. Cover and set aside. This sauce can be stored, covered, in the refrigerator for up to a month.

For the bread pudding. Coat a 2-quart baking dish or individual ramekins with cooking spray.

In a large bowl, toss together the raisin bread with the pecans. Set aside.

In a small bowl, mix together the granulated sugar, cinnamon, mace, nutmeg and salt. Toss the sugar mixture over the bread and pecans. Stir well. Drizzle everything with the melted butter then toss to evenly distribute.

In a medium bowl, whisk together the half-and-half, cream, eggs and brown sugar. Add the vanilla and sweet potatoes. Mix well.

Pour the sweet potato-cream mixture over the bread mixture and stir until well blended. Let stand for 5 minutes. Spoon into the prepared baking dish or ramekins.

Bake for 45 to 55 minutes (bake the ramekins for just 15 to 20 minutes), or until set.

As soon as the bread pudding comes out of the oven, top with the hard sauce so that it melts into the crevices.

Serve warm.

Per Serving (excluding unknown items): 435 Calories; 32g Fat (64.9% calories from fat); 4g Protein; 35g Carbohydrate; 1g Dietary Fiber; 155mg Cholesterol; 98mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 6 Fat; 2 Other Carbohydrates.