



Pecan Cinnamon Nutmeg Bread Pudding

Perfect for the fall. You can make this in a disposal pan and have one on hand in the freezer when company comes.

Yield: 8 servings
Preheat oven to 325°F
9x13 inch pan buttered

3 cups	fresh coarse white bread pieces	4 large	eggs
1 cup	chopped pecans	1/4 cup	unsalted butter melted
2 cups	whole milk	1 tsp	vanilla extract
1 cup	heavy cream	1/2 tsp	ground cinnamon
3/4 cup	sugar	1/2 tsp	ground nutmeg
		1/4 tsp	salt

1. Place bread and pecans in prepared baking dish. Set aside.
2. In a saucepan, scald milk and cream.
3. Meanwhile, in a large bowl whisk sugar and eggs, add hot milk/cream mixture, whisk in butter, vanilla, cinnamon, nutmeg and salt.
4. Pour over bread and pecans, pressing down to soak the bread.
5. Bake until it puffs up in the center, about 55-60 minutes. Serve warm with WHISKY SAUCE.