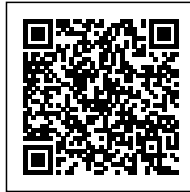




# GHOSTWOOD BREAD PUDDING WITH GHOSTWOOD SAUCE





Fall is definitely in the air, or maybe it's wishful thinking! But don't you just love the change in seasons? Fall is the time for gathering outside with friends, football games, apple orchards, pumpkin patches, sweaters and bon fires.

My son Andrew told me that bread pudding is his favorite dessert. I made this last week for him to enjoy. I hope you all do too. This is fall on a plate!

## **PUDDING Ingredients**

- 1/2 c raisins
- 1/2 c GHOSTWOOD (I soaked the raisins for 24 hrs before I made pudding)
- 2 c sugar
- 2 c warm water
- 1 1/2 c half and half
- 6 tbsp butter, melted
- Pinch of nutmeg
- 5 eggs, lightly beaten
- 1 (12 oz) loaf stale French bread, cut into small pieces

## **SAUCE ingredients**

- 1 c honey
- 2 tbsp butter
- 1/4 c GHOSTWOOD, reserved from raisins
- 1/2 tsp vanilla

## **DIRECTIONS**

1. To make the pudding, soak the raisins in a 1/2 cup of GHOSTWOOD in a small container for 24 hours. You can soak them for less, but I wanted maximum GHOSTWOOD raisins.
2. In a large bowl, dissolve the sugar in the warm water. Drain the raisins, reserving the GHOSTWOOD for the sauce.
3. Stir together the half and half, melted butter, raisins, nutmeg and beaten eggs.
4. Stir in the bread. I placed a plate over mixture to ensure bread sat down in the mixture. Let soak for at least 45 minutes.
5. Preheat oven to 375 degrees. Grease a 9 x 13 inch pan.
6. Pour pudding into the pan and bake for 35 minutes, or until golden brown.
7. Serve it warm with GHOSTWOOD sauce.
8. To make the sauce, combine the honey, butter, GHOSTWOOD reserved from the raisins, and



vanilla in a small saucepan. Heat until warm.

Enjoy, with a glass of Ghostwood!