

## Food for the Spirit

### BOURBON BREAD PUDDING

Martha Stewart (**Mary West** served this at a gathering and everyone raved about it!)

#### For the Pudding:

1 1/2 sticks unsalted butter, plus more for baking dish  
1 1/2 pound ciabatta, brioche, or challah,  
cut into 1 1/2-inch cubes (9 cups)  
4 cups half-and-half  
1 cup packed light-brown sugar  
1/2 cup granulated sugar (*if using brioche, decrease or eliminate sugar*)  
3 tablespoons pure vanilla extract  
5 large eggs, lightly beaten  
1 cup golden raisins

Make the pudding: Preheat oven to 350 degrees with a rack set in the lower third of the oven. Lightly butter an 9x13-inch baking dish; set aside. Place bread in a large bowl. Add half-and-half and toss to soak. Set aside at room temperature. In a medium saucepan, melt butter over medium heat. Remove from heat and add both sugars and vanilla; stir until smooth and well combined.

In a medium bowl, whisk eggs. Whisk in butter mixture until smooth and well combined. Pour over bread tossing until well combined. Pour bread mixture into prepared baking dish, spreading evenly. Sprinkle raisins over top and gently work into pudding, making sure liquid covers the bread. Cover baking dish with parchment paper-lined aluminum foil. Transfer to oven and bake for 55 minutes. Remove foil and continue baking until bread pudding is golden brown, 10 to 15 minutes.

Make the glaze: Melt butter in a medium saucepan over medium heat. Remove from heat and add bourbon and confectioners' sugar, stirring until incorporated. Add cream and mix until smooth. Pour glaze over top of bread pudding and let stand 15 minutes before serving. Bread pudding is best served warm, but can be kept refrigerated, tightly covered, for up to 4 days.

#### For the Bourbon Glaze:

4 tablespoons unsalted butter  
2 tablespoons bourbon  
1 cup confectioners' sugar  
1/2 cup heavy cream

