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FAIR Spirits Cafe Liqueur Bread Pudding

By Susie Iventosch

INGREDIENTS

6 slices day-old baguette, cut into medium size chunks
2 eggs
1/4 cup firmly-packed light brown sugar
2 ounces FAIR Café Liqueur
1/2 teaspoon cinnamon
Pinch of salt
1 1/2 cups milk
1/2 cup evaporated milk
1/4 cup raisins

DIRECTIONS

Lightly butter a 6-inch square baking dish. Spread the bread cubes in it.

In a bowl, whisk together the eggs, brown sugar, Café Liqueur, cinnamon and salt until well blended. Pour the milk mixture over the bread cubes. Let stand, pressing down on the bread occasionally, until it is evenly soaked, about 20 minutes.

Meanwhile, preheat oven to 350 degrees.

Scatter the raisins evenly over the surface of the soaked bread and press to submerge the fruit. Set the baking dish in a large, shallow roasting pan. Add very hot tap water to the roasting pan to halfway up the sides of the bread pudding dish.

Bake for about 20 to 25 minutes, or until a knife inserted comes out clean.

Serve with a scoop of vanilla ice cream or gelato and top with 1/2 ounce of Café Liqueur.

Susie's notes: I didn't have a 6-inch square baking dish, so I used two smaller dishes, more like 4-inches square. Also, I put the raisins in with the bread before adding the milk mixture and I used a mixture of bakery whole wheat bread and baguette pieces. And, finally, mine baked for closer to 30-25 minutes in the water bath.

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