



Razzo's Peach & Pecan Bread Pudding

Servings: 6

Prep Time: 30 minutes

Total Time: 24 hours

5 ½ cups day old, crusty
French bread – cut in to 1”
cubes

1/3 cup golden raisings

1 cup peaches, canned is OK

4 eggs, separated

1 14 oz. can sweetened
condensed milk

1 ½ cups Heavy Cream

½ cup sugar

1 teaspoon vanilla

1 teaspoon Cinnamon

½ cup Pecans

2 Tablespoons butter, melted

2 Tablespoons Flour

For Sauce:

¼ Cup Gold Rum (or
Bourbon)

¼ cup brown sugar

½ cup sweetened condensed
milk

Separate eggs. Cover whites and refrigerate them (you won't use until ready to bake).

Beat yolks with heavy cream, condensed milk, sugar, vanilla and cinnamon.

Add cream mixture to bowl with bread cubes. Mix well. Soak the bread.

Mix in peaches and raisins. Press the bread down so it is completely submerged.

Cover tightly and place in the fridge to soak overnight. It's best to let sit for 24 hours. Stir the mixture twice while it is sitting and press the bread down again to submerge.

Lightly brush ramekins with melted butter. Dust insides with flour. Shake off excess.

In a cold bowl, beat reserved egg whites to a stiff peak and then gently fold them into the pudding mixture using a spatula.

Divide the pudding between the ramekins. Fill to top of dish. Mash down all pieces of bread into pudding. Liquid should be visible on the top of each dish. Distribute pecans over the top of the puddings. Arrange ramekins onto sheet tray with 2 inches in between them.

Bake for 30-35 minutes at 315 degrees. Turn sheet pan half way through for even cooking.

They should be just golden brown. Do not over-cook, do the toothpick trick! Oven temps may vary.

For the sauce:

Bring rum to simmer in small sauce pan. About 2 minutes.

Add butter and brown sugar and stir until melted.

Add condensed milk and stir to combine.

Remove from heat and allow sauce to cool. Pour over bread pudding!

Dig in and ENJOY!