

# CopyCat Golden Corral Bread Pudding

## Ingredients

2 cups whole milk  
1/2 cup melted butter  
2 eggs  
1/3 cup dark brown sugar  
1 teaspoon ground cinnamon  
1/4 teaspoon salt  
3 cups cubed stale French bread

## White Sauce:

1 cup whole milk  
2 tablespoons butter  
1/2 cup granulated sugar  
1 teaspoon vanilla extract  
1 tablespoon flour  
1 dash salt

## Directions

Preheat the oven to 350 degrees F. Grease a 8×11 baking dish.

Combine the milk and butter in a saucepan over medium-high heat. Cook to 170 degrees F then remove from the heat and set aside to cool.

In a mixing bowl, beat the eggs with an electric mixer until frothy. Add the brown sugar, cinnamon, and salt and mix well. When the milk mixture is cool, add to the eggs (if it is warm it will make the eggs curdle). Add the bread cubes to the egg mixture and stir with a spoon until just coated in the custard.

Transfer the bread pudding to the prepared baking dish. Place

in the oven and bake at 350 degrees F for 40 minutes or until set in the middle. Remove from the oven and let cool while you prepare the sauce.

For the sauce, combine all the ingredients in a saucepan and whisk well over medium-high heat. Bring to a boil and cook for 3-4 minutes stirring constantly. Remove from the heat and let the sauce cool for 5 minutes.

Pour half of the sauce evenly over the bread pudding. Serve the remaining sauce on the side of the bread pudding. Best served warm.