

CopyCat Ruth's Chris Steak House Bread Pudding

Ingredients

2 cups milk
1/2 cup seedless raisins
1 pinch cinnamon
1/2 cup sugar
2 eggs, slightly beaten
1/2 cup margarine or butter
1 pinch salt
3 cups cubed French Bread (stale)

Whiskey Sauce:

1 cup packed brown sugar
1/4 cup butter
4 tablespoons whiskey

Directions

Place milk in saucepan and scald, bringing almost to a boil (do not allow to boil). Add cinnamon and sugar, blending until smooth. Add scalded milk to eggs and whip thoroughly. Add remaining ingredients, except Whiskey Sauce, and mix lightly.

Place in 1 1/2 quart baking dish. Bake at 350 degrees F for approximately 45 minutes. Check with toothpick which should come out clean. When firm but bouncy, cut into squares to serve, drizzling with Whiskey Sauce.

For Whiskey Sauce: In 1 quart saucepan, heat brown sugar, butter and whiskey to boiling over medium heat stirring constantly, cook about 5 minutes. Drizzle warm over bread pudding.