



## *Abundance Hill Favorite Recipes*

### *Liz's Famous Bread Pudding*

**Serves:** 8 – 10

**Total Time:** 1 ¼ hours; prep time 10  
minutes 24 hours before

#### **Ingredients**

2 cups granulated sugar  
5 lg beaten eggs  
2 cups milk  
2 tsp pure vanilla extract  
3 cups cubed stale Italian bread (prepare 1  
day before)  
1 cup light brown sugar  
¼ cup butter, softened  
1 cup chopped pecans

#### **Sauce:**

1 cup granulated sugar  
½ cup butter, melted  
1 egg, beaten  
2 tsp pure vanilla extract  
¼ cup brandy (or to taste!)

#### **Directions**

Preheat oven to 350 degrees. Grease 13 x 9 x 2 inch pan.

Mix together granulated sugar, eggs and milk in mixing bowl; add vanilla. Pour over cubed bread and let sit for 10 minutes.

In another bowl, mix and crumble together brown sugar, butter and pecans.

Pour bread mixture into prepared pan. Sprinkle brown sugar mixture over the top and bake for 35 – 45 minutes, or until set. Remove from oven.

For the sauce: Mix together the granulated sugar, butter, egg and vanilla in a saucepan over medium heat. Stir together until the sugar is melted. Add the brandy, stirring well. Pour over the bread pudding.

Serve warm or cold.

*Courtesy of Paula Deen*