
Bread Pudding with Praline Sauce

From the Kitchen of Brett Broussard

4 cups cubed stale bread

8 eggs

1 1/2 cups whipping cream

2 cups whole milk

2 cups sugar

1/2 teaspoon vanilla

1/4 teaspoon almond extract

1 teaspoon cinnamon

1/4 teaspoon nutmeg

pinch of salt

Pour cubed bread into a buttered casserole dish or 13x9 baking pan. Whisk eggs in a large bowl to blend. Add milks, sugar, spices, and extracts. Whisk to mix well. Pour egg mixture over bread. Cover and refrigerate 2 hours or overnight. Bake in a 350 degree oven for 1 hour or until puffy and golden brown. Cool slightly. Pour praline sauce over warm pudding. Serve warm. If your bread is not dry/stale, cut into cubes and leave out uncovered for several hours or dry it in the oven at low heat (175 degrees) for about 15-20 minutes.
