

Tim Farmer's Country Kitchen

BOURBON BREAD PUDDING

1 cup bread, cut in pieces
1 cup peaches
Raisins
3 eggs
1 cup whipping cream
1/3 cup sugar
1/4 cup bourbon
2 tablespoons melter butter
1/2 teaspoon vanilla
1/2 teaspoon cinnamon
1/2 teaspoon salt



Cut bread into small pieces and place in skillet. Top with peaches and raisins. In separate bowl mix together remaining ingredients and pour over bread and peaches in skillet. Bake at 350 degrees for 1/2 hour.

Bourbon Sauce

2 tablespoons butter
1/8 cup water
1/4 cup brown sugar
Dash of salt
1 tablespoon bourbon

Stir together ingredients in sauce pan until sugar is dissolved and heated throughout. Drizzle over bread pudding. ****Top with sugar/powdered sugar if desired****

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