



Sticky Toffee Bread Pudding

Yields 12 servings

Bread Pudding

1½ qt. milk

5 eggs

1 cup brown sugar

Pinch of cinnamon

Pinch of nutmeg

1 loaf of French bread sliced in ¼ inch medallions

1 cup chopped dried dates

Combine eggs, sugar, cinnamon, and nutmeg in a mixing bowl. Slowly pour the milk over the egg mixture while whisking constantly. Spray a baking pan with nonstick coating and place the French bread medallions and dates into the pan. Be sure the dates and bread is evenly mixed in the pan. Pour the custard over bread. Let custard soak in the bread for 30 minutes. Cover, and bake at 350 degrees for 35 min. Uncover and bake for 15 more min. or until golden brown.

TOFFEE SAUCE

1/2 cup unsalted butter

1/2 cup heavy cream

1 cup packed light brown sugar

Combine the butter, heavy cream and brown sugar in a small heavy bottom saucepan; heat to boiling, stirring constantly. Boil gently over medium low heat until mixture is thickened, about 8 minutes. Serve immediately over bread pudding.