



December 2011

## *Houmas House Plantation and Gardens*

### *Secrets from Latil's Landing*

#### **Red Velvet Bread Pudding**

Serves 12

##### Red Velvet Cake:

- 2 cups sugar
- 1/2 pound (2 sticks) butter, at room temperature
- 2 eggs
- 2 tablespoons cocoa powder
- 2 ounces red food coloring
- 2 1/2 cups cake flour
- 1 teaspoon salt
- 1 cup buttermilk
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 1 tablespoon vinegar

##### Bread Pudding Mix:

- 3 cups half-and-half
- 3 large eggs
- 1 large egg yolk
- Pinch salt
- 1 teaspoon vanilla extract
- 8 ounces cream cheese, at room temperature
- 3/4 cup confectioners' sugar



Preheat the oven to 350 degrees F. Greased 9 by 13 by 2-inch sheet pan.

In a mixing bowl, cream the sugar and butter, beat until light and fluffy. Add the eggs 1 at a time and mix well after each addition. Mix cocoa and food coloring together and then add to sugar mixture; mix well. Sift together flour and salt. Add flour mixture to the creamed

mixture alternately with buttermilk. Blend in vanilla.

In a small bowl, combine baking soda and vinegar and add to mixture. Pour batter into the prepared sheet pan. Bake for 20 to 25 minutes or until a toothpick inserted into the center comes out clean. Remove from heat and cool completely. When the cake is cooled, cut into 1-inch cubes.

Place cubes onto 11 by 17-inch cookie sheet. Place in oven for 10 minutes.

Bread Pudding Mix:

Combine the half-and-half, eggs, egg yolk, salt, and vanilla in a medium bowl. With an electric hand mixer in a large bowl, beat the cream cheese and sugar until smooth. Mix in the half-and-half mixture.

Place the red velvet cubes in a large baking dish or 8 individual ramekins. Add the pudding mixture to the dish. Make sure the cake cubes are completely covered. Bake for about 30 minutes, or until the pudding is set.

## *Christmas is Magic*

As Seen by Princess Grace

This is a magnificent time to be at Houmas House. The past week we have been so busy unpacking box after box of antique ornaments, figurines, and lights. Santa delivered our trees all the way from North Carolina, eight trees to be exact.

I've been particularly busy putting the final touches in each and every room. It's only with the help of everyone at Houmas House that we've been able to finish this so quickly and create a magical experience for all who come to see our decorations.

This year we're excited about all of the additions to our decorations. For the first time, we've added lights throughout the gardens! From dripping icicles on the garconierres to colorful meteorites dancing in the Hampton Courtyard, you will be amazed at every turn. I'm so delighted seeing my ideas come to life!

I've been receiving emails requesting pictures of my mansion dressed for Christmas with the lights, garland, and twinkling lights. I realize so many of you are too far away to travel to Houmas House this year, so I've put together this video to give you a glimpse into our Christmas paradise.

Have you decorated your mansion yet? I'd love to see pictures. Email:

[PrincessGrace@HoumasHouse.com](mailto:PrincessGrace@HoumasHouse.com)

*Merry Christmas and Love,*

*Princess Grace*



## ***Christmas Tradition***



It's become a Houmas House tradition that when the final tree is completed, our "singing tour guide", Judy Davis, sings 'O Holy Night' in front of the spiral staircase. We invite you to be part of our tradition. Enjoy!

[Watch Judy Davis sing here](#)

## ***Baton Rouge Symphony at Houmas House***

The Annual performance of the Christmas Brass and Percussion of the Baton Rouge Symphony is just days away! On December 11th, the alley of oaks will be lined with seating for the grand performance under the oaks. A special menu has been created for dinner following the performance. To make reservations, call 225-473-9380.



[Purchase tickets for the performance here](#)

## ***Open Daily***

Monday-Tuesday: 9 am-5 pm  
Wednesday-Sunday: 9 am-7 pm  
Cafe Burnside: 11 am-2 pm daily  
Latil's Landing: Wed-Sat 6 pm-9 pm  
Sunday Brunch: 11 am-3 pm

[Directions to Houmas House Here](#)

