

RumChata Bread Pudding

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Prep time: 15 mins

Cook time: 60 mins

Total time: 1 hour 15 mins

Serves: 8 - 12 servings

Ingredients

1 Loaf Sweet Bread

4 Eggs

3/4 Cup Whole Milk

1/2 Cup RumChata

1/2 Cup Sugar

2 Teaspoons Vanilla Extract

1/2 Teaspoon Salt

2 Teaspoons Cinnamon

1/2 Teaspoon Nutmeg

1/4 Cup Butter

Warm Sauce Ingredients Below

1/2 Cup Milk

1/2 Cup Brown Sugar

1/2 Cup Butter

1/2 Cup RumChata

Instructions

Preheat oven to 350 degrees. Coat 13 by 9 pan with nonstick spray.

Slice bread into thick 1 inch slices and tear into approximately 1-inch chunks and add to pan.

In a large bowl add eggs, milk, Rumchata, sugar, vanilla, salt, cinnamon, and nutmeg. Whisk.

Pour over bread, pushing bread into mixture.

Soften butter and pour over mixture.

Bake at 350 degrees for 1 hour.

Warm Sauce

In a small pan add brown sugar, milk, and butter.

Stir over medium heat.

Continue stirring until starts to boil. Boil for 1-minute stirring consistently.

Remove from heat and stir in Rumchata.

Pour over servings of bread pudding. Top with whip cream and sprinkling of cinnamon.

