

A Sugar + SHAKE Recipe

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Sugar's Bourbon Bread Pudding

We make batches and batches of this for our annual holiday gifts. One batch of pudding will yield a heaping 9×9 pan or about 10 mini bento trays. I make it in double batches using a KitchenAid stand mixer. The pudding can be refrigerated and kept for about a week and a half. Shake insists that you must eat the pudding warm (reheat in a 350° oven), but I know that a lot of people we give this to eat it at room temp or cold out of the fridge.

There are two “secret ingredients” in this recipe, which can make it difficult to duplicate: eggnog and Hawaiian sweet bread. Obviously, eggnog’s pretty hard to find unless it’s Christmas, or you are willing to make it from scratch. If neither of those things are remotely realistic at the moment you want to make this recipe, just substitute heavy cream. Through work, we always get a couple loaves of Punalu’u Bake Shop Hawaiian Sweet Bread right around the holidays. They’re extremely big (24 oz. each), and they’re also carried at Costco here. So that’s what I always use for this recipe. You can substitute any Hawaiian or Portuguese sweet bread, or just use all French bread.

- ¼ loaf Punalu’u Bake Shop Hawaiian Sweet Bread (or 6 oz. any Hawaiian or Portuguese sweet bread), cubed
- ⅓ loaf French bread (or ½ baguette), cubed

For the Custard Mix

- 5 eggs
- 1 cup sugar
- 1 tablespoon vanilla
- ½ teaspoon nutmeg
- ⅛ teaspoon cinnamon
- 1 block (8 tablespoons) unsalted butter, cut into small pieces
- 1 cup whole milk
- 1 cup eggnog (or heavy cream)
- Raisins

For the Bourbon Sauce

- 1 cup heavy cream
- 1 cup sugar
- 1 teaspoon cinnamon
- 1 tablespoon butter
- ½ teaspoon cornstarch
- ⅓ cup bourbon (we like Maker’s Mark)

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Preheat oven to 350°.

Mix the two types of bread cubes together and lay in a 9x9 glass pan (or fill mini bento trays). Scatter raisins to your taste.

In the bowl of a stand mixer, whisk eggs. Mix in sugar. Add butter cubes and whisk on high. Add milk, eggnog and spices and mix thoroughly. Pour custard mix over bread. (If you want make this ahead of time, you can refrigerate the pudding at this point overnight.)

Cover the pan(s) with foil and poke holes all over to vent. Place on a baking sheet (to catch all the buttery runoff). Bake for 40 minutes; the bread should be beginning to puff up. Remove foil and bake for another 10-15 minutes, until golden brown and crusty.

While the pudding is baking, make the Bourbon Sauce. Mix cinnamon and sugar together thoroughly in a deep saucepot. (Be sure the cinnamon is well mixed in with the sugar; otherwise, you'll end up with lumps of cinnamon in your sauce.)

Add cream and butter and heat until nearly boiling. Remove from heat (but leave the burner on; you'll be returning the pot to heat shortly). Mix bourbon with cornstarch and add to sauce. Return pot to burner and stir liquid just until it comes to a boil and begins to thicken. It may froth violently when you add the cornstarch mix and/or when it starts to boil. (This is why you'll want to use a deep pot.)

If giving these away in mini portions, pour sauce generously over each pudding, allow to cool, then cover. Can be stored in the refrigerator. Reheat before serving.

If serving immediately, pour some sauce on each plate, add a portion of pudding and top with more sauce and fresh whipped cream or ice cream.

Blood Orange Olive Oil Variation: Use all sweet bread, substitute cranberries for raisins, and add about a half cup of chopped macadamia nuts. In the custard mix, substitute two tablespoons of butter for two tablespoons of butter, and use cream instead of milk and eggnog; in the sauce, substitute Cointreau for bourbon.