



## “OKLAHOMA” JOE DAVIDSON’S WORLD CHAMPIONSHIP RECIPES

### Cherry Bread Pudding with Bourbon Sauce

Serves: 8 servings

Cook Time: 1 hr aprox.

I have to say that I love bread pudding. More importantly, people that hate bread pudding love this bread pudding.

#### Ingredients:

12 ounces Wheat Hoagie Rolls cut into ½ inch chunks (about 6 cups)  
3 cups milk  
3 large eggs  
1 cup granulated sugar  
3 tablespoons vanilla extract  
½ teaspoon cinnamon, optional  
1/8 teaspoon salt  
1 cups cherry  
1 stick melted butter

#### Sauce:

½ cup butter (4 oz.)  
1 cup sugar  
½ teaspoon cinnamon  
½ cup bourbon- Wellers is best!

#### Directions:

- Place Bread chunks in a large bowl, pour milk over bread
- Stir a little until milk is absorbed
- In another bowl, beat eggs, sugar, vanilla, cinnamon, and salt together
- Stir into the bread mixture, gently stir the raisins into the bread mixture
- Pour into a buttered baking pan, drizzle with melted butter
- Bake at 350 degrees for about 60 minutes or until set and brown
- Cool and cut into squares

#### Sauce:

- In a saucepan, melt butter, add sugar and cinnamon, whisking to blend well
- Cook over low heat, stirring constantly until mixture thickens and sugar grains melt
- Let the mixture cool significantly ( the whiskey will boil over if you put it in too hot)
- Whisk in bourbon ( slowly at first to make sure it is not too hot and boils over)
- Serve warm
- Yields 1 cup of bourbon sauce
- Double the sauce mixture for twice the fun!