**Bourbon Glazed Bread Pudding**

**10 servings**

1 Tbs. unsalted butter, (plus more for greasing pan)

5 cups bread, cubed into ¾ inch size

½ cup chopped pecans, plus ½ cup for garnish

2 cups half and half

½ cup whole milk

3 eggs (beaten)

½ cup packed brown sugar

1 1/2 Tbs. Bourbon

1 tsp. vanilla extract

½ tsp. ground cinnamon

¼ tsp. kosher salt

1/8 tsp. ground nutmeg

PREP:

1—Butter 9x9 inch baking dish and put bread cubes in it

2—Whish together ½ and ½, milk, eggs, butter, brown sugar, pecans, bourbon, vanilla, cinnamon, salt and nutmeg in a bowl.

3—Pour custard mixture over the bread and toss to coat.

4—Let sit for at least 2 hours and up to overnight to let the bread soak up the mixture

5—Preheat the oven to 375 degrees and bake for 10 minutes

6—Lower heat of the oven to 325 degrees and cook for another 30 minutes, or until puffy golden brown.

7—Remove and let cool for 10 minutes before serving

8—Portion and garnish with bourbon glaze, fresh whipped cream and chopped pecans.

**Bourbon Glaze**

¼ cup unsalted butter

½ cup sugar

3 Tbs. heavy cream

2 Tbs. bourbon

Pinch of salt

Bourbon Glaze Directions:

1—Melt butter in a sauce pan

2—Whisk together the butter and whipping cream.

3—Add all ingredients to pan with butter and simmer for 30 minutes, whisking often.