

# Cinnamon Bread Pudding with Rum Sauce

## Ingredients

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3/4 c Unsalted Butter  
1 c Light Brown Sugar  
2 Eggs  
1 t Ground Cinnamon  
1/4 t Salt  
2 t Vanilla Extract  
2 c Whole Milk  
6 c Challah Bread (cubed)  
1/2 c Flour  
1/2 c Sugar  
1/4 c Heavy Cream  
3 T Dark Rum

## Instructions

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- 1.Preheat the oven to 350 degrees and grease a deep dish pie plate, casserole dish, or set of ramekins with non-stick spray.
- 2.In a small skillet of medium heat, melt 1/4 cup butter and 1/2 cup brown sugar. Allow the mixture to reach a boil and bubble for 30 seconds, then remove from the heat to cool slightly.
- 3.In a large bowl, whisk together the 2 eggs, 1/2 teaspoon cinnamon, 1/8 teaspoon salt, 2 teaspoon vanilla, and add the brown sugar mixture until evenly combined. Slowly whisk in the milk until smooth. Add the cubed bread and use a large spoon to evenly coat the bread.
- 4.Allow the mixture to soak for ten minutes (while you make the streusel), then transfer to the prepared baking dish.

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5. In a small bowl combine the 1/2 cup flour, 1/2 teaspoon cinnamon, 1/8 teaspoon salt, and 1/2 cup sugar. Use two forks, a pastry cutter, or your fingers to cut 1/4 cup butter into the flour mixture until it resembles wet sand. Once uniform, spread the mixture over the bread pudding.

6. Bake for 45 to 50 minutes, or until the topping starts to brown slightly and the bread pudding appears puffed.

7. For the rum sauce, melt 1/4 cup butter in a small saucepan over medium heat and add the 1/2 cup brown sugar. Bring to a boil, cook for 30 seconds, then reduce the heat to low. Slowly add the cream while whisking and bring the sauce back to a boil. Turn off the heat and carefully add the rum. Allow the sauce to cool slightly, then slice

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pieces of the bread pudding and pour the sauce over each piece individually.

\*The bread pudding can be made up to 2-3 days in advance and kept covered in the fridge. When ready to serve, reheat the bread pudding in a 350 degree oven for about 20 minutes, or until it is warmed through. Heat the rum sauce in a saucepan or microwave before serving.