

## Gluten-Free Bread Pudding with Brandy Sauce

Made with Garden Fields™ Bread Cubes

Contributed by John Shaw, co-owner of the Gluten-Free Trading Co.

This old-fashioned bread pudding is easy to make, a wonderful dessert for cold winter nights. The brandy sauce adds to the rich flavor. Also great with maple syrup.

### Bread Pudding

Preheat oven to 350°

1 bag (8-oz.) Garden Fields™ Unseasoned Bread Cubes  
3/4 cup raisins  
2 T. (1/8 cup) brandy or rum  
1/3 cup brown sugar (packed)  
1 cup milk, soy milk, rice milk, or water  
4 eggs  
1 T. vegetable oil (canola oil, sunflower oil, etc.)  
1 t. gluten-free vanilla extract  
Dash of cinnamon or nutmeg (optional)

1. In a large mixing bowl, combine the brown sugar, milk or water, eggs, oil, and vanilla extract. Beat until frothy.
2. Grease a bread loaf pan (8 1/2" x 4 1/2" x 2 1/2") or an 8" x 8" pan with a dab of butter, margarine, or shortening. Layer the bread cubes and raisins in the pan. Put most of the raisins at the top—they tend to sink during baking.
3. Pour the egg mixture over the raisins. Cover lightly with foil and bake at 350° until the eggs are set, about 1 hour in a bread loaf pan. Note: It will bake a bit faster in the 8" x 8". The pudding will be done with the eggs are set
4. Set aside to cool.

### Brandy Sauce

1/4 cup white sugar  
1/4 cup brandy  
1 T. water

Combine the ingredients in a microwave-safe mixing bowl and mix thoroughly with a fork or wire whisk. Heat the mixture in the microwave for a total of approximately 4 minutes, stopping once every minute to stir thoroughly. Sauce is done when it begins to thicken and bubble. Like any sugar syrup, this sauce will thicken as it cools.

Pour warm sauce over individual servings only. Don't pour sauce over the entire pudding if the entire pudding is not going to be eaten immediately because the tapioca will absorb the liquid and become gummy over time.

For leftovers, warm slices and top with sauce.