

## **Bourbon Buttermilk Bread Pudding with Strawberry Bourbon Sauce** ***from Urban Sacred Garden***



On July 4th I hosted a cookout, and my friend Andy brought enough poundcake, ice cream and berries for a small army. So, what to do with all the leftover poundcake and berries? A light and fluffy buttermilk bread pudding with a spike of bourbon was the perfect option. It was the first time I had used poundcake instead of a French bread or other harder bread, and the results were fantastic. The poundcake gave the custard a light fluffiness and the subtle sweetness of the bourbon created the ideal complement. Top with a tart yet sweet Strawberry Bourbon Sauce for a perfect flavor and texture combination. Yield: 1 Large, Deep baking dish (About 10" x 7" and 3" deep)

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### ***INGREDIENTS***

#### **BREAD PUDDING**

1, 1 Lb. Pound Cake, cut into cubes and dried\*  
3 Cups Buttermilk  
1/4 Cup Bourbon  
5 Tbsp Butter, melted  
1 Tsp Real Vanilla Extract  
1/4 Cup Sugar  
1 Tsp Cinnamon

1/2 Tsp Nutmeg

Dash Ground Cloves

#### **STRAWBERRY BOURBON SAUCE**

3 Cups Fresh Strawberries, de-stemmed (cut in  
1/4 if large)  
4 Tbsp Sugar  
1/3 Cup + 3 Tbsp Bourbon

\*Cut Pound Cake into large cubes (about 2 inches) and spread out on a cookie sheet in a single layer to dry over night.

### ***DIRECTIONS***

#### **BUTTERMILK BREAD PUDDING**

1. Preheat oven to 350 degrees. Butter your selected pan.
2. Layer cubed Poundcake in buttered pan and set aside.
3. In a large bowl whisk together Buttermilk, Bourbon, melted Butter, Vanilla, Sugar and Spices until just combined.
4. Pour buttermilk custard mix over Poundcake. Let sit for 10 minutes.
5. Bake in preheated oven for about 45 minutes until custard has thickened and top is a rich golden brown. Remove from oven and allow to cool a little.

#### **STRAWBERRY BOURBON SAUCE**

6. In a blender or food processor purée Strawberries, Sugar and 1/3 Cup Bourbon. (You can also just start

cooking it and smash with the back of a wooden spoon in the pan for a chunkier sauce.)

7. Pour strawberry mixture into small saucepan and cook over medium heat, keeping at a low bubbling simmer. Cook for about 10 minutes to reduce. Once cooked, stir in 3 Tablespoons Bourbon.

8. Serve warm Bread Pudding in individual squares and pour Strawberry Sauce over the top as desired.

Enjoy!