

# Bread Pudding with Pineapple, Raisins and Tequila Sauce

---

*This bread pudding was adapted from the Southwestern Bread Pudding recipe in the Pink Adobe Cookbook. It's uber delicious. Made with ingredients I always have on hand, it can be made at a moment's notice. Oh my, this is dangerous territory.*

1 pinch	Cooking spray	½ cup	golden raisins
8 cups	stale French bread, cubed	¼ cup	pine nuts (optional)
1 ½ cups	whole milk	<b>Tequila Sauce</b>	
½ cup	butter (1 stick), melted	½ cup	butter (1 stick)
4	eggs, beaten	1 cup	sugar
1 cup	sugar	1	egg
¼ cup	brown sugar	⅓ cup	tequila
1 8 oz. can	crushed pineapple in juice or 2+ cups diced fresh pineapple	1 teaspoon	lime juice
1 Tablespoon	vanilla		

- 1 Preheat oven to 350°.
- 2 Spray 9 x 13 pan with cooking spray. Spread bread cubes evenly in the pan. Pour 1 cup milk over the bread, mixing it around so that the milk is soaked up.
- 3 In separate bowl, combine remaining ½ cup milk, melted butter, eggs, and sugars, Stir to combine. Add in pineapple, vanilla, raisins and pine nuts. Stir again. Pour mixture over bread tucking the raisins and pine nuts in between the bread.
- 4 Bake uncovered for 35 minutes or until the custard is set. Serve with the Tequila Sauce
- 5 While the bread pudding is in the oven, make the tequila sauce. Melt butter in a medium saucepan. In a separate bowl, mix together the sugar and egg. Fold this mixture into the butter with a whisk and whisk until the sugar melts and the sauce is thickened by the egg. Add in tequila and cook a few minutes to cook out the alcohol. Remove from the heat and whisk in the lime juice. Pour over servings of the Bread Pudding.

Servings: 12

Preparation Time: 15 minutes

Cooking Time: 35 minutes

Total Time: 50 minutes

Oven Temperature: 350°F

## Nutrition Facts

---

Nutrition (per serving): 504 calories, 182 calories from fat, 20.7g total fat, 131.2mg cholesterol, 291.9mg sodium, 222.7mg potassium, 69.4g carbohydrates, 1.4g fiber, 47.3g sugar, 8.9g protein.

## Source

---

Author: Patricia K. Rose

Source: Adapted from The Pink Adobe Cookbook

