



# ALL WORLD SPICE BLEND

Great for baking, sprinkled over ice cream, apple sauce, in hot chocolate, or anything that needs a flavor boost!

Now here's a Fall holiday dessert that's tasty and easy!

# **Panettone Bread Pudding**

(makes 10 servings)

## <u>Ingredients – Bread Pudding</u>

- 1 lb. Panettone Bread (cut into 1-inch cubes, crust ok)
- 8 Large Eggs (slightly whisked)
- 1 ½ cups Heavy Whipping Cream
- 2 ½ cups Whole Milk
- 1 ½ cups Sugar
- 1 Tbls. of Smokin' Texas Gourmet All World Spice Blend
- 1 Tbls. Smokin' Texas Gourmet Smokin' Creole Seasoning



# <u>Directions – Bread Pudding</u>

- 1. Pre-heat oven to 350 degrees F
- 2. Lightly butter an ovenproof baking pan (13x9x2 inch or equivalent round baking pan)
- 3. Arrange bread cubes in the buttered pan
- 4. Prepare custard in a large bowl by whisking together eggs, cream, milk, sugar and seasonings until blended
- 5. Pour custard over the bread cubes evenly gently press to submerge
- 6. Let stand 30 minutes occasionally pressing the cubes into the custard (After 30 minutes most of the custard will have soaked into the bread)
- 7. Bake until the pudding rises and sets in the middle (tooth-pick clean) about 45 minutes
- 8. Serve with Rum Sauce

### Ingredients – Buttery rum sauce

- ¾ cup light brown sugar
- ¼ cup powdered sugar
- ½ cup (1 stick) unsalted butter
- ½ whipping cream
- 1/2 Tbls. of Smokin' Texas Gourmet All World Spice Blend
- 2 Tbls. good quality Dark Rum or Spiced Rum

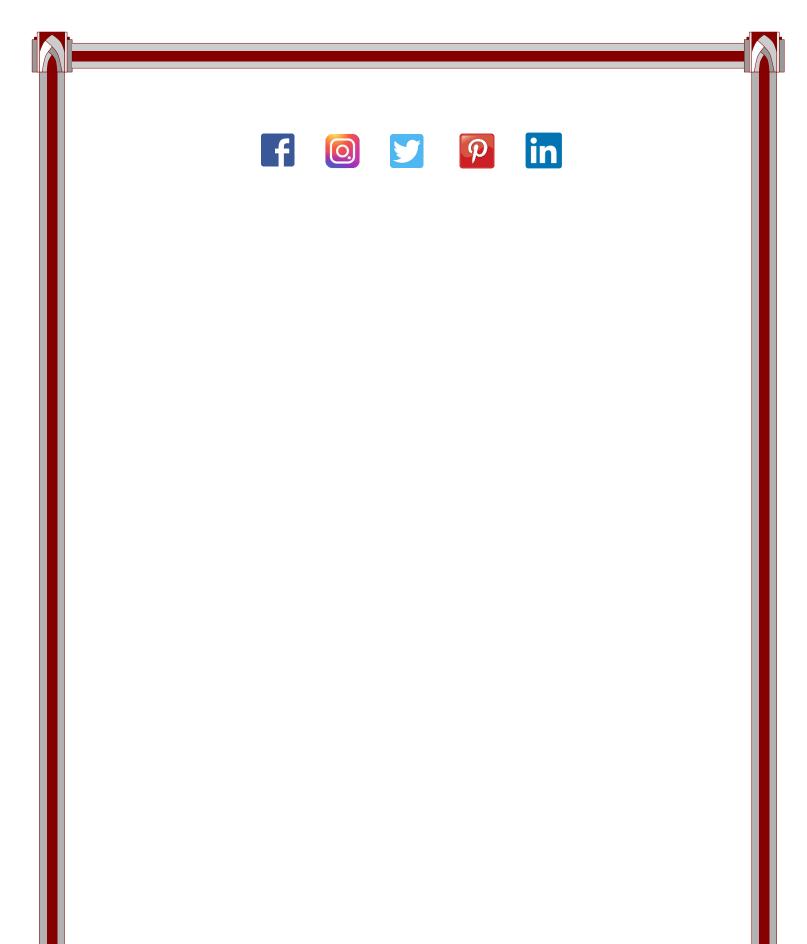
#### <u>Directions – Buttery rum sauce</u>

- 1. Stir sugars and butter in heavy medium saucepan over medium heat until melted and smooth, about 2 minutes
- 2. Add cream, rum, and Holiday Spice and bring to simmer
- 3. Simmer until sauce thickens and is reduced to 1 ½ cups, about 5 minutes (can use corn starch for thickening also)
- 4. Serve warm over pudding (can be refrigerated ahead and then slowly re-heated to simmer with stirring)

Note: Bread custard mixture can be made ahead and stored tightly covered, refrigerated for about 2-3 hours before cooking.







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