



RKF Recipes

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)

Ingredients – Bread Pudding

- 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**



Directions – Bread Pudding

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
- ½ Tbls. of Smokin' Texas Gourmet **All World Spice Blend**
- 2 Tbls. good quality Dark Rum or Spiced Rum

Directions – Buttery rum sauce

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.



