



Bread Pudding

SERVES 6-8

INGREDIENTS

Pudding

- 1 day old baguette, cubed
- 2 cups soy milk
- 1/3 cup cornstarch
- 1/2 cup water
- 2 cups sugar
- 2 tablespoons vanilla
- 1/4 teaspoon allspice
- 1/2 teaspoon cinnamon
- 1 cup raisins



Bourbon or Rum "Butter" Sauce

1/2 cup **vegan margarine**

1 cup **sugar**

2 tablespoons **soy milk**

1/2 cup bourbon or dark rum

METHOD

1. Prepare the pudding. Preheat oven to 350 degrees fahrenheit and coat a 9x13" baking dish with cooking spray.
2. Combine the bread and soy milk in a large bowl. Mix and squeeze the bread with your hands so it absorbs the soy milk. If there is some soy milk pooling at the bottom of the bowl, let the bread sit for a few minutes, then mix it again. Continue until all the soy milk is absorbed.
3. Whisk together cornstarch and water in a medium bowl. Mix in sugar, vanilla and spices. Fold the cornstarch mixture and raisins into the bread until well combined. Pour into baking dish and spread evenly. Bake for 35 to 45 minutes or until lightly browned.
4. Prepare the bourbon or rum "butter" sauce. Melt the margarine in a medium saucepan over medium-low heat. Add sugar and soy milk and whisk until sugar is dissolved and no longer grainy.
5. Add bourbon or rum and whisk for another minute or until heated through. Don't boil it unless you want to burn off some of the alcohol. The sauce should be thin and a little cloudy. Drizzle over portions of warm bread pudding. A little will go a long way!



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