

## Bread Pudding with Salted Butterscotch Sauce

*The pudding recipe is adapted from Nora Ephron's Heartburn, Knopf, 1983.*

*The sauce is an adaptation of a Bon Appétite recipe for [Bourbon Sauce](#) published in September 1999. I toast the bread for the pudding as the first step, and then make the sauce while it is in the oven, before I mix up the custard. You may want to add more sugar to the sauce than I do – be sure to taste it! It's a great sauce for strawberry ice-cream, too.*

### Bread Pudding:

1 cup sugar  
1 cup butter, room temperature  
¼ teaspoon salt  
4 eggs, beaten  
2 tablespoons scotch  
1 ¼ cups whole milk, preferably non-homogenized  
½ a small loaf of raisin bread, cut or torn into bite-sized chunks

Preheat the oven to 350°F. On a baking sheet toast the bread until it is just turning brown – about 10-15 min. Remove from the oven and cool. Cream the butter and the sugar together until smooth. Add the salt, eggs and scotch, and mix until combined. Add the milk and mix, gently, until the pudding is smooth. (It's okay if the butter is a little clumpy.)

Add the toasted bread, stir until the bread is well coated, and let sit for 20 minutes. Grease a 9 inch baking pan, and pour in the pudding. Bake in the oven for 2 hours, stirring at the 1 hour mark. Let it cool for at least 10 minutes before serving warm, with the butterscotch sauce.

### Butterscotch Sauce:

½ cup butter  
½ cup raw sugar  
¼ teaspoon salt  
4 tablespoons scotch  
2 tablespoons orange juice  
¼ cup heated milk – you want it to be about body temperature, or a little warmer. If the milk isn't warm enough, it will curdle the second it hits the sauce.  
2 teaspoons brown rice flour

Melt the butter over medium heat. Whisk in the sugar, salt, scotch and orange juice. Turn the heat down to medium low, and whisk, occasionally until the sugar is melted and the solution is uniform. Add in the milk, gradually, whisking as you go. Let the sauce simmer until it starts to thicken, stirring occasionally for about 10 minutes. Sprinkle the rice flour over the top, and stir until completely combined. Raise the heat to medium high, and stir until the sauce coats the back of your spoon. Remove from the heat, and pour into bowl. You can keep the sauce at room temperature while the pudding bakes, or store it in the refrigerator for future use.