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# *Raised On a Roux*

## **King Cake Bread Pudding with Whiskey Sauce**

### **Ingredients**

- 1 small King Cake, cubed (8-10 cups)(discard plastic baby)
- 1 8-ounce package cream cheese, softened
- 4 tablespoons butter, softened
- 1 cup sugar
- 2 eggs
- 1 14-ounce can sweetened condensed milk
- 2 cups half-n-half
- 2 teaspoons pure vanilla extract
- 2 teaspoons ground cinnamon
- Pinch of salt
- 3 cups powdered sugar
- 4 tablespoons milk
- 3 tablespoons fresh lemon juice
- Purple, green and gold (yellow) sugar sprinkles\*
- Whiskey Sauce, see recipe

### **Instructions**

Preheat oven to 325 degrees F. Generously butter a large baking dish. Place cubed King Cake in prepared dish; set aside. In the bowl of an electric mixer with paddle attachment, combine cream cheese, butter and sugar. Beat on low until creamy, about 3 minutes. Add eggs one at a time, beating until smooth after each addition. Add condensed milk, half-and-half, vanilla extract, cinnamon and salt; mix well. Pour mixture over king cake. Soak at room temperature, stirring occasionally, until cake has absorbed most of the liquid, about 30 minutes. Set baking dish in a roasting pan and fill the pan halfway with hot water. Bake, uncovered, until a knife inserted into the center comes out clean and top begins to brown, 45 minutes to 1 hour. When bread pudding is done, carefully remove from water bath and let cool for 20 minutes. Meanwhile, make a glaze. In a large bowl, combine powdered sugar, milk and lemon juice until smooth. Pour over bread pudding and decorate with alternating colors of sugar sprinkles. Serve warm with Whiskey Sauce. *Makes 8-10 servings.*