
AMARETTO BREAD PUDDING

12 slices French bread
4 c. milk
1/4 c. butter
3 eggs

1 1/2 c. sugar
1 tsp. almond extract
1/2 c. sliced almonds

Sauce:

1/2 c. butter
1 c. powdered sugar

1 egg
1/4 c. amaretto

Preheat oven to 350°. Place bread slices in a 9 x 13-inch greased baking dish. Heat milk and butter in a large saucepan over low heat until butter melts. Pour over bread. Beat eggs; add sugar and almond extract. Pour over bread and gently stir. Sprinkle with almonds. Bake for about 40 minutes, until set. **Sauce:** Melt butter and powdered sugar in a small saucepan over low heat. Remove from heat and quickly whisk in egg. Stir in amaretto and beat until smooth. Serve warm over warm bread pudding.

BREAD PUDDING

1/2 c. sugar
1 1/2 c. milk
4 c. stale bread, cubed

2 eggs
1/4 tsp. salt
1 tsp. vanilla

Optional:

1/2 c. raisins

1 c. apples, diced

Mix sugar, milk, eggs, salt and vanilla. Pour over the bread in a greased baking dish. Add fruit if desired. Bake at 350° until set (45 minutes).

RICE PUDDING WITH RASPBERRY-RHUBARB SAUCE

1 3/4 c. rhubarb, thinly sliced
1 (10-oz.) pkg. frozen
raspberries in syrup, thawed
1/3 c. sugar, divided

4 c. milk
1/4 c. reg. long-grain rice
1/4 tsp. salt
1 tsp. vanilla

Cook rhubarb in 1/4 cup water until tender. Stir in raspberries and syrup and 2 tablespoons of the sugar. Transfer to bowl. Refrigerate. In a large heavy pan, heat milk with rice, salt and rest of sugar to boiling. Reduce to low heat and simmer, stirring occasionally for 40 to 50 minutes, until mixture is thick and rice is tender. Remove from heat and stir in vanilla.

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