

## Gingerbread Bread Pudding

Courtesy of JRDN

### Bread Pudding

2 cups heavy cream  
2 cups milk  
¼ cup sugar  
½ cup molasses  
16 eggs  
1 ½ tsp ginger  
1# brioche

#### Preparation

Mix all ingredients together except bread.

Add cut bread to custard and let sit for 10 minutes.

Pour into greased 8 x 8 baking dish.

Bake covered for 1.5 hour at 325 until golden and cake tester comes out clean.



### Cranberry Ice Cream

2 cups milk  
2 cups cream  
8 ea yolks  
1 cup frozen cranberries  
1 cup sugar

#### Preparation

Cook cranberries until broken down.

Add milk, cream, and half of the sugar.

Let come to a scold.

Whisk the yolks and remaining sugar in a bowl together.

Temper the hot mixture into the yolks, then pour into pan and return to heat.

Stir consistently until is slightly thickens and coats the back of the spoon.

Strain and cool completely.

Freeze with ice cream maker.

### Jack Daniels Vanilla Sauce

½ cup milk  
½ cup heavy cream  
1 vanilla bean, split  
3 ea yolks  
3 T sugar  
1 T Jack Daniels

#### Preparation

Combine milk and cream in heavy medium saucepan.

Scrape in seeds from vanilla bean; add bean.

Bring milk mixture to simmer.

Remove from heat.

Whisk egg yolks and sugar in medium bowl to blend.

Gradually whisk hot milk mixture into yolk mixture.

Return custard to saucepan.

Stir over low heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 5 minutes. (Do not boil.)

Strain sauce into bowl.

Cover and chill. (Can be made 1 day ahead.)

### Sweet Cranberry Glaze

1 cup dried cranberries  
½ cup water  
½ cup sugar  
¼ cup pear vinegar

#### Preparation

Combine all ingredients into saucepan bring to a simmer.

Cook until syrup consistency.