

*From our family  
To yours...*



## Whiskey Bread Pudding

Bake our Whiskey Bread Pudding at home and serve to your entire family!

Half Pan 10 x 10"  
serves 8 persons

**\$16.00**

Full Pan 14 ½ x 10 ½"  
serves 12 persons

**\$24.00**

Add \$4.00 for a Fully Cooked  
Whiskey Bread Pudding!

### Whiskey Bread Pudding

Steaming Tender Restaurant  
Palmer, Mass.

Serving Size: ½ Pan (8 to 10 ppl.)  
Full Pan (12 to 15 ppl.)

#### Baking Your Whiskey Bread Pudding at Home

##### *Convection Oven Instructions:*

1. Preheat oven to 350 degrees.
2. Place bread pudding into oven on middle rack.
3. Bake for 40-45 minutes for full pan, 35 minutes for half pan, or until internal thermometer reaches 165 degrees.
4. Fully cooked bread pudding will be noticeably inflated, "puffed up".
5. Allow to cool for 15 minutes uncovered for slicing and saucing.

##### *Standard Oven Instructions:*

1. Refer to steps 1 and 2 above.
2. Bake for 1 hour to 1 hour and 15 minutes for full pan, 45 minutes for half pan, or until internal thermometer reaches 165 degrees.
3. Refer to steps 4 and 5 above.

**Notes:** Bake-at-home bread puddings are not pre-sauced, you will receive your sauce on the side to add to your bread pudding once it is cooked and sliced. All bake-at-home bread puddings come covered with plastic wrap and foil for baking. The plastic wrap is tightly wrapped under the foil to allow for even cooking and must be left under the foil the plastic may melt around the edges of the pan, this is normal and can be removed when cooled.

#### Reheating Whiskey Sauce for Bread Pudding

Our bread pudding would be nothing without the signature whiskey butter sauce on top! To reheat your side of sauce, heat a small pot on the stove over medium-low heat. The sauce will be a hard in the takeout container; using a spoon or spatula, scoop out the sauce and carefully place it in heated pot. Whisk or stir sauce constantly until butter and sugar are no longer separated and sugar is melted. Try a small sample before serving to ensure all the sugar is melted and your sauce is ready to amaze your guests!