

# Betty's Keeneland Bread Pudding & Bourbon Sauce Recipe



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In this video, Betty pays tribute to historic Keeneland Race Track (in Lexington, KY) during their spring meet by making their famous Bread Pudding ' Bourbon Sauce recipe. It is a traditional dish at Keeneland and also in KY. You can leave the Bourbon in or omit it--either way it's great!

Below is 1/4 of Keeneland's recipe:

Ingredients for bread pudding:

1/2 cup sugar  
2 cups milk  
2 well-beaten eggs  
1/2 teaspoon vanilla extract  
2 to 3 cups cubed white bread  
1/4 cup golden raisins  
1/4 teaspoon cinnamon

In a large bowl, whisk sugar into milk until dissolved. Add beaten eggs and vanilla extract. Soak bread cubes in liquid mixture for several hours or overnight (in the refrigerator) until bread is saturated. Pour into a greased baking dish. Sprinkle with raisins and cinnamon. Use a spoon (or something similar) to press the raisins and cinnamon into the top layer of the bread mixture. Bake at 250 degrees for 1 hour, or until firm to the touch and golden brown. Let cool to room temperature before spooning out and topping with Bourbon Sauce.

Ingredients for Bourbon Sauce:

1/2 stick softened butter  
1/2 cup powdered sugar  
1/2 tablespoon to 1 1/2 tablespoons Bourbon whiskey

Soften butter to room temperature and mix powdered sugar into the butter with an electric mixer until smooth. Add Bourbon to taste; stir in completely until it achieves frosting consistency. Spoon over warm bread pudding. Serve. Enjoy!