

## *The Best Bread Pudding*

Heather Mooty  
(From *The Pioneer Woman*)

2 eggs  
2 Tbsp. butter, melted  
2 Tbsp. vanilla  
2 ½ cups milk  
2 cups sugar  
3 ½ to 5 cups sourdough  
bread, cut into 1-inch cubes  
⅓ cup pecans, chopped finely

### **Whiskey Cream Sauce:**

½ cup sugar  
1 stick butter  
½ cup cream  
¼ cup Jack Daniels

Preheat oven to 325°. Beat together eggs, butter, vanilla, and milk. Add sugar and mix until sugar is dissolved. Arrange bread cubes tightly in a 9-inch baking dish, keeping the crust facing up around the edges and scattered within the dish. Pour liquid over the bread. Sprinkle pecans all over and bake for 55 to 70 minutes, or until crust is golden brown all over the top. While the bread pudding is baking, make the Whiskey Cream Sauce.

**Whiskey Cream Sauce:** Combine all ingredients in a saucepan. Stir constantly over low heat until mixture reaches a low boil. Pour a small amount over the individual servings of bread pudding.

## *Toffee Ice Cream Dessert*

Stephanie Collins

3 cups crushed Oreo cookies	1 (7 ½ oz. bag) toffee brickle
2 Tbsp. butter, melted	chips
½ gallon vanilla ice cream, softened	1 jar hot fudge

Combine cookie crumbs and butter with fork, and press lightly into greased 9x13-inch pan. Press with hand. Bake at 350° for 5 to 8 minutes. Let cool.

Spread ½ ice cream over crust and sprinkle with ½ brickle chips; repeat. Cover and freeze until firm. Cut into squares and heat hot fudge to pour on top.