

# RECIPES FOR TWO

SUBMITTED BY LINDA CUSTER

## PERSONAL BREAD PUDDINGS WITH CARAMEL- WHISKEY SAUCE

### INGREDIENTS

#### Bread Pudding

1 ½ cups 1cm cubed day old bread  
2 tablespoons dried cranberries,  
cherries, blueberries or raisins (choose  
one or mix)  
½ cup milk  
1 egg  
2 tablespoons packed brown sugar

#### Carmel-Whisky sauce

2 tablespoons Carmel ice-cream topping  
(choose a good one)  
2 tablespoons whiskey, brandy or rum  
1/8 teaspoon ground cinnamon  
Additional cinnamon (if desired)

### METHOD

- Divide bread cubes and dried berries between 2 large microwavable ramekins
- In a small bowl, mix milk, egg and sugar with whisk until blended. Pour evenly over bread mixture; let stand 5 minutes to allow milk mixture to soak into bread.
- Microwave uncovered on medium (50%) about 4 ½ minutes or just until pudding is set. Cool 5 minutes.
- Meanwhile in a small microwavable bowl, stir together Carmel topping, whisky and cinnamon. Microwave on high 15 seconds or until warm. Spoon over bread pudding. Sprinkle with additional cinnamon (if desired)

For a different spin omit the Carmel-whisky sauce and top with a scoop of ice cream or a dollop of whipped cream.

Taken from [Betty Croker Right-Size Recipes](#) by Betty Crocker