

Treebeards Bread Pudding

1 load of French Bread or Jewish Challah bread

2 Cups of half & half (cream)

2 Cups of milk

3 Eggs lightly beaten

2 Cups of sugar

3/4 Cup of pecans

3/4 Cup of raisins

1 Tablespoon & 1 teaspoon of vanilla

1 1/2 Teaspoon of cinnamon

1/4 Cup of butter

Basically, cut the french bread into 1 inch squares. Throw all the ingredients in the bowl. Mix up thoroughly with

your hands. Let it soak for 10 minutes, and then put it in a buttered pan and in to the oven for 45 minutes at 350 degrees.

Treebeards Whiskey Sauce

1/2 Cup of butter

1 Cup of sugar

1/2 Cup of half & half cream

2 Tablespoons of Jack Daniels (optional)

For the sauce, add the ingredients into a sauce pan and cook and stir for 5 minutes.

Pull off heat and let it cool. Add the whiskey if you want that ingredient after it cools for a few minutes.