

# Apple Orchard Bread Pudding w/Whiskey A-Go-Go Sauce

## Ingredients

- 2 cups granulated sugar
- 5 large beaten eggs
- 2 cups milk
- 2 teaspoons pure vanilla extract
- 3 cups cubed cinnamon rolls, allow to stale overnight in a bowl
- 1/2 cup packed light brown sugar
- 1/4 cup (1/2 stick) butter, softened
- 1 cup peeled sliced Apples--
  
- **For the sauce:**
- 1/4 cup granulated sugar
- 1/2 heavy cream
- 1 egg yolk
- 1 tsp corn starch
- 2 teaspoons pure vanilla extract
- 1/4 cup whisky

## Directions

- Preheat the oven to 350 degrees F butter a 13 by 9 by 2-inch pan.
- Mix together granulated sugar, eggs, and milk in a bowl; add vanilla. Pour over cubed rolls and let sit for 10 minutes.
- In another bowl, mix and crumble together brown sugar, butter, and apples.
- Pour bread mixture into prepared pan. Sprinkle brown sugar apple mixture over the top and bake for 35 to 45 minutes, or until set. Remove from oven.
- **For the sauce:**
- Mix together the granulated sugar, cream, egg yolk, cornstarch and put in a pot over medium heat. Stir together until the mixture comes to a slight simmer. Add the vanilla and whisky, stirring well. Serve warm or cold over the pudding.