

Orange-Raisin Bread Pudding

1 large loaf day-old French Bread, cut into 1-inch cubes
4 cups milk, scalded
1 cup golden raisins
1 tbsp. orange zest
1 tbsp. fresh orange juice
1/3 cup Grand Marnier, Cointreau or Triple Sec
1 1/4 cups sugar
6 large eggs, slightly beaten
1 tbsp. pure vanilla extract
1 stick (4 oz.) unsalted butter
1 cup confectioners' sugar
2 tsp. cornstarch

Place the bread pieces in a large bowl.

Pour over the warm milk and let soak for at least 1 hour.

Mix together the raisins, orange zest, juice and liqueur in a small saucepan.

Heat until boiling; remove from the heat and allow to sit for at least 30 minutes.

Strain through a fine strainer, reserving the liquid.

Add the raisins and zest to the bread.

Whisk together the sugar, eggs and vanilla.

Pour over the bread and stir lightly to mix.

Pour into a well buttered 13 x 9 x 2-inch pan.

Bake in a pre-heated 350-degree oven for 30 to 45 minutes.

In a heavy saucepan melt the butter.

Stir in the confectioners' sugar and cook gently, stirring, until the sugar is dissolved.

Stir in the reserved liquid from the raisins.

Remove a little of the sauce and whisk into the cornstarch; whisk into the sauce and cook, stirring, until lightly thickened.

Serve the pudding warm with the warm sauce spooned over.

Serves 8.