

# Gingerbread Pudding with Golden Cinnamon Crème Anglaise Sauce

*This is yet another dessert designed for the holidays. Being a fan of Creole cuisine, there's a soft spot in my heart (and stomach) for bread pudding. I found that using Christmas gingerbread as the base for the pudding and serving it with a crème anglaise sauce made for a good spin on an old-time favorite.*

YIELD – 4 servings

Whisk the eggs, brown sugar, nutmeg, vanilla extract, whiskey and cinnamon liqueur together in a mixing bowl. Stir in the half and half and submerge the gingerbread in the mixture. Cover the bowl with plastic wrap and refrigerate until the gingerbread has absorbed the majority of the liquid, at least 2 hours.

Preheat oven to 350 degrees.

Pour the bread and any remaining liquid into 4 greased 6-ounce ramekins. Place the ramekins into a 10-inch by 10-inch pan filled halfway with water. Place the pan in the oven and bake until the puddings are set in the center, 35 to 45 minutes. Remove from the oven and take the ramekins out of the pan.

To serve, place a ramekin in the center of a square dessert plate. Plunge a spoon 1-inch deep into the center of the bread pudding and turn it to create a hole. Pour ½ a cup of the crème anglaise sauce over the bread pudding and sprinkle it with confectioner's sugar and gold leaf. Top with white chocolate curls and serve immediately.

## Golden Cinnamon Crème Anglaise Sauce

YIELD – 2½ cups

Bring the cream to a scald in a non-reactive saucepan over medium heat. Whisk together the egg yolks and sugar until they are thick and pale in color. Temper the egg yolks with the cream and strain into the saucepan. Add the cinnamon liqueur and cook, whisking constantly, until the mixture thickens slightly, about 5 minutes. Do not allow the mixture to boil. Remove from the heat and stir in the vanilla extract and gold leaf. Strain the mixture into a gravy boat and serve warm or at room temperature.

2 large eggs  
½ cup light brown sugar  
¼ tsp fresh grated nutmeg  
1 tsp vanilla extract  
3 Tbsp whiskey  
1 Tbsp cinnamon-flavored liqueur  
2 cups half and half  
2 cups gingerbread  
2 cups golden cinnamon crème anglaise sauce (recipe follows)  
2 Tbsp confectioner's sugar  
½ ounce edible gold leaf flakes  
½ cup white chocolate curls

5 egg yolks  
½ cup granulated sugar  
2 cups heavy cream  
2 Tbsp cinnamon-flavored liqueur  
½ tsp vanilla extract  
½ ounce edible gold leaf flakes