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Chocolate Raspberry Bread Pudding with a Bubblegum Crème Anglaise

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By myFOXDetroit.com Staff

Get this recipe courtesy of **Bastone Brewery** in Royal Oak.

- Bread Pudding
- 1 shot of chocolate vodka
 - 1 shot of raspberry vodka
 - 8 pieces of Texas toast
 - 4 ounces of raspberries
 - 4 ounces of chocolate chips
 - 3 eggs
 - 1 pint of heavy cream

1. Soak the chocolate chips in the chocolate vodka and

- the raspberries in the raspberry vodka.
- 2. Dice the Texas toast into 1 inch squares.
- 3. Mix the eggs, heavy cream and the sugar together.
- 4. Combine all of the ingredients into a mixing bowl and soak for a minimum of 15 minutes under refrigeration.
- 5. After ingredients are done soaking, place mixture into six to eight 4 ounce ovenproof-cups or one 6x9 baking tin.
- 6. Cook at 425 degrees for 35-45 minutes or until set and firm to the touch.

Bubblegum Cream Anglaise

- 4 egg yolks
- 4 ounces of sugar
- 1/2 teaspoon of vanilla essence
- 1 pint of heavy whipping cream
- 1 ounce of bubblegum vodka

- Over a pan of boiling water, in a bowl, mix together: egg yolks, sugar and vanilla. Mix until light in color and all of the sugar is incorporated.
- Slowly add the heavy whipping cream, mixing continually.
- Add the vodka and transfer contents to a thick bottomed pot. Heat until at the preferred consistency. (Do not bring to a

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