# Ruth's Steak House Bread Pudding 

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2 eight-ounce loaves French bread, cut into 1/2-inch cubes, toasted
1 quart milk
1 quart half-and-half, fat free
12 eggs, beaten
2 1/2 cups sugar
1 cup light brown sugar
2 sticks sweet butter
1 cup raisins
1 apple, peeled, cored and cut into
1/2-inch dice
1 tablespoon cinnamon
1/2 teaspoon nutmeg
1 pinch salt
2 tablespoons vanilla extract
2 tablespoons bourbon
vanilla ice cream (as needed)

Preheat the oven to 375 degrees.
In a bowl, combine the sugars. Divide in half. Add the cinnamon, eggs, vanilla, bourbon and salt to one-half of the sugar mixture.

In a saucepan, combine the milk, half-and-half and butter with the remaining half of the sugar mixture. Bring to a boil.

Whisk the milk mixture into the egg mixture.
Add the raisins and apple. Add the bread cubes. Let stand until soaked through to the center.

Stir in a few raisins from the bottom and sprinkle a few on top. Pour into a buttered baking dish (10×3x3-inch).

Bake for 45 minutes.

Serve warm with vanilla ice cream.

Per Serving (excluding unknown items): 7777 Calories; 121 g Fat (14.6\% calories from fat); 193g Protein; 1407 g Carbohydrate; 41 g Dietary Fiber; 2677mg Cholesterol; 8016mg Sodium. Exchanges: 31 Grain(Starch); 9 1/2 Lean Meat; 9 Fruit; 11 Non-Fat Milk; 16 Fat; 43 Other Carbohydrates.

## Desserts

| Calories (kcal): | 7777 | Vitamin B6 $(\mathbf{m g}):$ | 2.1 mg |
| :--- | ---: | :--- | ---: |
| \% Calories from Fat: | $14.6 \%$ | Vitamin B12 $(\mathbf{m c g}):$ | 11.3 mcg |
| \% Calories from Carbohydrates: | $75.1 \%$ | Thiamin B1 $(\mathbf{m g}):$ | 5.8 mg |


| \% Calories from Protein: | 10.3\% | Riboflavin $\mathbf{B 2}$ (mg): | 7.6 mg |
| :---: | :---: | :---: | :---: |
| Total Fat (g): | 121 g | Folacin (mcg): | 1212 mcg |
| Saturated Fat (g): | 45 g | Niacin (mg): | 46 mg |
| Monounsaturated Fat (g): | 43g | Caffeine (mg): | Omg |
| Polyunsaturated Fat (g): | 16 g | Alcohol (kcal): | 145 |
| Cholesterol (mg): | 2677 mg | \% Dofiras | 0 ก\% |
| Carbohydrate (g): | 1407g | Food Exchang |  |
| Dietary Fiber (g): | 41 g | Grain (Starch): | 31 |
| Protein (g): | 193 g | Lean Meat: | 91/2 |
| Sodium (mg): | 8016 mg | Vegetable: | 0 |
| Potassium (mg): | 5106 mg | Fruit: | 9 |
| Calcium (mg): | 2471 mg | Non-Fat Milk: | 11 |
| Iron (mg): | 43 mg | Fat: | 16 |
| Zinc (mg): | 19 mg | Other Carbohydrates: | 43 |
| Vitamin C (mg): | 24 mg |  |  |
| Vitamin A (i.u.): | 42801 U |  |  |
| Vitamin A (r.e.): | 1240RE |  |  |

## Nutrition Facts

Amount Per Serving

| Calories 7777 | Calories from Fat: 1133 |
| :--- | ---: |
|  | \% Daily Values* |
| Total Fat 121g | $186 \%$ |
| Saturated Fat 45 g | $227 \%$ |
| Cholesterol 2677mg | $892 \%$ |
| Sodium $\quad 8016 \mathrm{mg}$ |  |
| Total Carbohydrates | 1407g |
| $\quad$ Dietary Fiber 41g | $434 \%$ |
| Protein 193g | $469 \%$ |
| Vitamin A | $163 \%$ |
| Vitamin C |  |
| Calcium |  |
| Iron |  |

* Percent Daily Values are based on a 2000 calorie diet.

