

BREAD PUDDING SAUCE

9/18/2024

YIELD: 18 cups

SHELF LIFE: 7 days

EQUIPMENT: Saucepan, liquid measuring cups, scale, whisk

AMOUNTS

INGREDIENTS

1 quart	Dark Rum (Cruzan Blackstrap or Meyers)
1 quart	Heavy Whipping Cream
2 pounds	Dark Brown Sugar
2 pounds	Granulated Sugar
4 pounds	REAL Butter
1/4 cup	Imitation Vanilla Extract

PROCEDURE

1. Set up an ice bath.
2. Place the rum in a sauce pan over high heat. Bring to a boil, and reduce to 2 cups.
NOTE: This will take 10 minutes.
NOTE: Be careful! The rum is flammable!!
3. Add the heavy cream and both sugars. Bring to a boil while stirring with the whisk.
4. Remove from heat, then add the vanilla.
NOTE: The vanilla cannot be added until the sauce is removed from the heat!
5. Cut the cold butter into cubes, then slowly incorporate into the sauce pan with the wire whisk.
NOTE: This should take about 3-4 minutes.
6. Pour into a metal mixing bowl, and cool in an ice bath until the sauce reaches 70 degrees. Stir the sauce continuously with the whisk while it is cooling.
NOTE: This should take about 15 minutes.
7. Cover and store at room temperature.
8. Label, Date, and Rotate.

C: Light caramel color

T: #3 on flowability scale

F/A: Sweet praline with light buttery rum finish

HR: 1/6 pan w/ lid; Room temperature

SL: 7 days