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BREAD PUDDING WITH BOURBON SAUCE

I'm not claiming this one. I got it from the Austin American Statesman, who got it from a woman that makes this for the Kentucky Derby. However, hands down, the easiest Bread Pudding and D-E-L-I-C-I-O-U-S!

BREAD PUDDING

2 Cups Milk
¼ Cup Margarine or Butter
½ Cup Sugar
1 Tsp Cinnamon
¼ Tsp Salt
2 Large Eggs, Slightly Beaten
8 Slices of Cinnamon-Raisin Bread

Heat oven to 350 degrees. Combine milk and margarine in a saucepan and heat. Mix sugar, cinnamon, salt and eggs in a large bowl and whisk until well blended. Stir in bread cubes. Stir in milk mixture. Pour into ungreased casserole or baking dish. Place dish in larger pan; pour boiling water into rectangular pan until 1 inch deep. Bake uncovered 40 to 45 minutes.

BOURBON SAUCE

1 Cup Packed Brown Sugar
½ Cup Margarine or Butter
4 Tablespoons Bourbon

Heat ingredients to boiling in a saucepan; and stir constantly until sugar is dissolved. Pour over bread pudding and enjoy!