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**Bourbon Pecan Bread Pudding**

Ingredients

2 cups granulated sugar  
5 large beaten eggs  
2 cups milk  
2 teaspoons pure vanilla extract  
3 cups cubed soft bread

1/2 cup packed light brown sugar  
1/4 cup (1/2 stick) butter, softened  
1 cup chopped pecans

For the sauce:  
1 cup granulated sugar  
1/2 cup (1 stick) butter, melted  
1 egg, beaten  
2 teaspoons pure vanilla extract  
1/4 cup Makers Mark

Directions  
  
Preheat the oven to 350 degrees F. Grease a 13 by 9 by 2-inch pan.

Place cubed bread into pan  
  
Mix together granulated sugar, eggs, and milk in a bowl; add vanilla. Pour over cubed bread and let sit for 10 minutes.  
  
In another bowl, mix and crumble together brown sugar, butter, and pecans.

Sprinkle brown sugar mixture over the top and bake for 35 to 45 minutes, or until set. Remove from oven.  
  
For the sauce:  
  
Mix together the granulated sugar, egg, and vanilla. Melt butter in a saucepan over medium heat. While whisking butter, pour in egg/bourbon mix. Stir together until the sugar is melted. Pour over bread pudding. Serve warm.