



# Cornbread Pudding with Caramel Rum Sauce

Featuring

**Chef Pierre®**

**Cornbread**

Sweet cornbread coated in caramel rum sauce and baked until light golden brown.

One of the best comfort foods can be more than just a simple side. Make it the in your signature appetizers, entrées and desserts with our delicious lineup of thaw-and-serve cornbread.



## Cornbread Pudding with Caramel Rum Sauce

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### Ingredients Yield: 8 servings

- |                    |  |
|--------------------|--|
| 8 portioned slices | #08281 Chef Pierre® Cornbread 12"x16" Pre-cut 30-Slice Sweet Style |
| ½ C                | Butter   |
| 2 C                | Buttermilk   |
| 1 C                | Sugar  |
| 1 Tbsp             | Vanilla extract  |
| 1 tsp              | Salt   |
| 4                  | Large eggs   |
|                    | Caramel Rum Sauce  |

### Assembly

- 1 Preheat oven to 350°.
- 2 Coat 8 (8 oz.) ovenproof ramekins with non-stick cooking spray and place on a baking sheet.
- 3 Cut each slice cornbread into large chunks and place in ramekins.
- 4 Melt butter in a 2-quart saucepan over medium heat, stirring constantly until butter begins to turn golden brown.
- 5 Remove butter from heat.
- 6 Whisk buttermilk, sugar, vanilla and salt into butter.
- 7 Whisk eggs into butter mixture.
- 8 Pour egg mixture evenly over cornbread in ramekins; let stand 5 minutes.
- 9 Cover ramekins with a sheet of foil.
- 10 Bake 25 minutes; remove foil, continue baking 10-15 minutes or until light brown and egg mixture is set.
- 11 Cool slightly before serving drizzled with caramel rum sauce.

**47%**  
nearly half of consumers are craving more comfort foods  
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