

Recipe adapted from the [Made in Oklahoma Coalition](#).



Citrus Raisin Bread Pudding

For the bread pudding:

1 loaf of fresh sweet raisin bread
1/2 c butter, melted
2 c half-and-half
2 c skim milk
4 large eggs
1 t vanilla
1 c sugar
3/4 c packed brown sugar
1 t cinnamon
1/2 t nutmeg

For the sauce:

1/4 c butter
1/2 c sour cream
3/4 c sugar
1/4 c orange juice
Zest of 1 lemon

For the bread pudding:

Grease a 9x13-inch baking dish. Tear the bread into small pieces and place into the baking dish. Drizzle the bread with melted butter and toss to coat. Next, in a mixing bowl, combine the remaining ingredients and pour over the bread. Refrigerate the bread pudding, covered, overnight.

The next day, preheat the oven to 350F. Bake the bread pudding for 45 to 60 minutes, or until the center is puffy and the pudding is golden brown.

For the sauce:

While the bread pudding is baking, create the sauce by melting the butter and sour cream in a small sauce pan. Next whisk in the sugar, OJ and lemon zest and bring to a boil. Serve warm over the bread pudding.