

## Aunt Dolly (St. Pierre's) Bread Pudding

1 Zip Po-Boy (Toasted or Stale French Bread)  
2 cups Sugar  
6 Eggs  
4 cup Milk  
½ can Ancel Coconut  
8 oz can Crushed Pineapple  
½ oz. Vanilla Butter & Nut Extract (McCormick)

Break bread in small pieces and set aside.  
Mix eggs and sugar together. Add milk, coconut, pineapple and butter & nut vanilla extract together.  
Stir mixture with bread. Pour in a grease 9 x 13 baking pan. Bake about 1hour to 1hour 15 minutes or until brown on top.

## Sauce for Dollie's Bread Pudding

1 stick Butter  
1 Egg Yolk  
½ Box Powder Sugar (Confectioner)  
1 oz Rum or Rum Extract

Melt butter; add powder sugar and whisk mixture until the powder sugar is dissolved. Add beaten egg yolk and whisk on low fire. Add rum until smooth and creamy. Pour sauce over cooked bread pudding.