

Coffee Cinnamon Bread Pudding (serves 2)

Lauren Mocilac, Longmont Colorado

Ingredients:

2 Tbsp. butter
2 Tbsp. sugar, plus 1 tsp. for topping
1 egg
1 tsp. vanilla
2 day-old cinnamon rolls
3/4 cup half and half, plus one ounce for serving
1-2 ounces Richardo's Decaf Coffee Liquor

Instructions:

Butter two ramekins of oven-safe teacups.

Preheat oven to 350. Melt butter in microwave and mix in sugar until dissolved. Slowly add egg and beat thoroughly. Add vanilla and mix until incorporated.

Tear the two cinnamon rolls into bite-size pieces. Add to egg mixture and soak for 20 minutes. Divide soaked mixture evenly into buttered ramekins. Sprinkle remaining teaspoon of sugar equally over tops of puddings. Bake for 30 min.

Remove ramekins from oven and immediately move pudding into preferred serving bowls. Mix Richardo's with remaining 1 ounce half and half. Pour evenly over puddings. Enjoy!