Bread Pudding

1 1/3 pan bread, cubed (1 loaf sour dough bread)
6 eggs
1 qt heavy cream
1 2/3 cup sugar

2 cups semi sweet choc chips OR 3 tbl cinnamon
2 cups IQF raspberry 2 cans peach pie filling

sauce:
1 lb butter
1lb powdered sugar
3 egg yolks

1. Place bread in baking dish.
2. Combine eggs, sugar and cream. Pour over bread and press to soak.
3. Bake 1 hr at 350 degrees, covered.
4. Remove from oven and fold in flavoring ingredients.
5. Bake for 30 min, uncovered.
6. Sauce: melt butter in saucepan and whip in sugar.
7. Over low heat beat in egg one at a time. Remove from heat.

Key Lime Pie 2 pies

12 egg yolks
3 cans condensed milk
¾ cup Key lime juice

1/2 cup ground pecans
1/2 cup brown sugar
2 oz butter

2 graham pie crust

1. Combine melted butter, pecans and brown sugar in skillet over med heat until blended.
2. Pour into pie crust and spread immediately.
3. Mix custard together and pour into crusts.
4. Bake at 350 for 15 min. Refrigerate for 1 hr to set.