Bread Pudding w/ crème anglaise

12 slices bread, white, medium chop
3 eggs whole
2 eggs yolk
½ cup sugar
½ cup brown sugar
½ tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
2 cups milk

Crème anglaise

8 eggs
1 cup sugar
1 qt. heavy cream
½ cup amaretto

Preheat oven to 350F.

1. Place chopped bread in a 9X9 baking dish. Set aside
2. In bowl, whisk egg and sugar until light and fluffy. Add the spices and milk.
3. Pour over the bread. Let soak for a few minutes. Place in a hot water bath and place in oven.

Crème Anglaise:-

1. Whisk with a mixer the egg and sugar until light and fluffy.
2. Slowly whisk in the heavy cream.
3. Over double boiler, whisky vigorously until thickened. Whisky in the amaretto and set aside.