

Old-Fashioned Bread Pudding

Course - Dessert

Cuisine - Global

Keyword - Bread Pudding

Cook Time - 70 minutes

Serving - 8 Servings

Skill level - Easy

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What is one of the most comforting, delicious and versatile desserts that almost every culture shares?

Bread Pudding.

This iconic, rustic peasant dish has lasted for centuries with minimal alterations because it's simply *perfect*.

Much like French Toast and other dishes made from lost, forgotten or leftover bread, this dish was a way for families to *utilize everything* without waste - which I love.

The other great thing about this dish is it's not precious. You don't need exact measurements to get a delicious Bread Pudding and this is, much like banana bread, is my go-to recipe when I just need to get rid of milk or bread that need to be used.

Let's get into it.

What is Bread Pudding?

- Bread Pudding is basically a delicious, custardy bread treat that is filled with various ingredients like fruit, nuts or chocolate for a dessert.

Do I have to use raisins?

- Not at all - if you're in the *Raisin Haters* club then just omit them! Try this with chocolate instead, or simply sub out the raisins for another fruit.

What kind of bread can I use?

- Literally any bread can work, but typically for a sweet bread pudding, you want to avoid intensely flavored breads like Rye or Pumpernickel. Though you can use those for a Savory Bread Pudding recipe that would work nicely! Aim for old, stale breads and if making with fresher bread, allow to toast slightly in the oven to dry out before making.

INGREDIENTS

1 Loaf of Day-Old-Bread, cut into small cubes

2 Tablespoons of Melted Butter

3/4 cup of Sugar

1 teaspoon of Cinnamon
1/2 cup of Raisins
4 Eggs
2 cups of Milk
1 teaspoon of Vanilla Extract

METHOD

Preheat your oven to 350°F/176°C.

Allow your raisins to soak in warm water or infuse in warm alcohol, juice or other liquid to plump for 30 minutes.

If you haven't yet, cut your bread into small cubes.

Combine together the lightly whisked eggs, milk, butter, sugar, cinnamon, vanilla and raisins and combine with the bread cubes.

Transfer to a 1.5 quart baking dish and set in a pan with 1 inch of water surrounding the baking dish.

Bake for 60 minutes or until the tip of a knife comes out clean when inserted into the center of the baking dish.

Serve warm or cold with caramel hard sauce or even freshly whipped cream!

NOTES:

- You can prepare the custard base up to 5 days in advance.
- Try soaking the raisins in various flavorful liquids like rum, white wine, or even Chai Tea! This will give you juicy, flavor bombs in every bite.
- If making a savory bread pudding, omit the sugar and add in caramelized onions, herbs or melted leeks for a delicious side dish.
- Real vanilla beans are going to offer the *best* flavor and you can infuse your milk with the vanilla pods a day in advance!