

Bread Pudding

Rich and comforting bread pudding with bourbon sauce. This easy dessert transforms stale bread into a decadent treat perfect for any occasion.

70	60	130	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Bread Pudding

Ingredients

- 1 cup dry grape
- 1 bread
- 4 cup milk
- 4 egg
- 3 cup granulated sugar
- 2 tbsp vanilla extract
- 3 cup whiskey
- 1 tsp allspice
- 1 tsp cinnamon
- 3 cup butter

Instructions

- 1 Prepare the raisins**

Combine 1 cup raisins with 2 tablespoons bourbon in a small bowl. Cover and let soak for 1 hour until plump and softened.
- 2 Prepare the bread**

Preheat oven to 175°C (350°F). Pour 3 cups whole milk into a large bowl and add 4 cups cubed day-old bread. Press bread gently with your hands until it absorbs all the milk, about 15 minutes.
- 3 Make the custard base**

Crack 4 eggs into a separate bowl and whisk until smooth. Add 3 cups granulated sugar, 1 teaspoon vanilla extract, 1 teaspoon ground cinnamon, and 1 teaspoon ground allspice, whisking until well combined.
- 4 Pour the egg mixture over the soaked bread and stir gently to combine. Add the bourbon-soaked raisins along with any remaining liquid and fold in carefully until evenly distributed.**
- 5 Assemble and bake**

Brush a 23x33cm (9x13 inch) baking dish with melted butter, coating the bottom and sides completely. Transfer the bread mixture to the prepared dish and spread evenly.
- 6 Bake for 40-45 minutes until the center is set when gently shaken and the top is golden brown with edges pulling slightly away from the sides.**

- 7 **Make the bourbon sauce**
Melt 2 tablespoons butter in a small saucepan over low heat. Add 1 cup granulated sugar and 1 beaten egg, whisking constantly to prevent the egg from scrambling.
- 8 Cook over low heat, stirring constantly, for 3-5 minutes until the mixture thickens enough to coat the back of a spoon. Remove from heat and slowly whisk in the remaining bourbon from the raisin soaking liquid.
- 9 Serve the bread pudding warm with the bourbon sauce drizzled over each portion.

Tips

Use day-old bread that's slightly dry but not hard as a rock. If you only have fresh bread, cut it into cubes and toast lightly in a 200°F oven for 10 minutes until dry to the touch.

Soak raisins in bourbon for at least 2 hours or overnight for maximum flavor absorption. The longer soaking time allows the fruit to plump and absorb the whiskey's complex flavors.

Cook the bourbon sauce over very low heat while stirring constantly to prevent the eggs from curdling. If the sauce does curdle, immediately remove from heat and whisk vigorously, or blend until smooth.

Test doneness by gently shaking the pan – the center should be set but still slightly jiggly. The edges will pull away from the pan and turn golden brown when properly baked.

Let the bread soak in milk for at least 15 minutes before adding other ingredients. This ensures even moisture distribution and prevents dry spots in the finished pudding.

Butter your baking dish generously to prevent sticking and create beautifully golden edges that add textural contrast to the creamy interior.

Avoid overmixing once you add the eggs to prevent a tough, rubbery texture. Gently fold ingredients together until just combined for the silkiest results.

Serve immediately after adding the warm bourbon sauce for the best flavor and temperature contrast, or keep the sauce warm in a double boiler if serving family-style.