

## Pecan Pie Bread Pudding - The Ultimate Cozy Dessert

Pecan Pie Bread Pudding ??



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

For the Bread Pudding:

1 loaf fresh Italian bread, cubed

4 large eggs

1 cup whole milk

1 cup heavy cream

1/2 cup granulated sugar

1/2 cup brown sugar, packed

1 tsp vanilla extract

1 tsp ground cinnamon

For the Pecan Pie Topping:

1 1/2 cups chopped pecans

1/2 cup unsalted butter, melted

1/2 cup light corn syrup

Swaps and Notes:

Bread: Brioche or challah make rich, tender substitutes.

No corn syrup? Try maple syrup or honey for a slightly different sweetness.

Add-ins: Mix in chocolate chips, raisins, or a splash of bourbon for an extra twist.

Dairy-free: Use plant-based milk, cream, and butter alternatives.

Step-by-Step Directions:

Preheat oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish.

Spread cubed bread evenly in the dish.

In a large bowl, whisk together the eggs, milk, heavy cream, sugars, vanilla, and cinnamon until well combined.

Pour the custard mixture over the bread. Gently press down to help it soak evenly. Let sit for 10 minutes.

In a separate bowl, mix the pecans, brown sugar, melted butter, corn syrup, and vanilla until well coated.

Spoon the pecan topping evenly over the soaked bread.

Bake uncovered for 45-50 minutes, or until golden, bubbly, and the center is set.

Let cool slightly, then serve warm.

Tips for Success:

Use day-old bread or slightly dry bread so it absorbs the custard better.

Cover loosely with foil during the last 10 minutes if the top is browning too fast.

Let it rest for 10-15 minutes after baking-this helps it set and slice cleanly.

A scoop of vanilla ice cream or a drizzle of caramel takes it over the top.

Serving Suggestions & Pairings:

Serve with vanilla or butter pecan ice cream

Add a drizzle of warm caramel or maple syrup

## DIRECTIONS

1. Preheat oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish.
2. Spread cubed bread evenly in the dish.
3. In a large bowl, whisk together the eggs, milk, heavy cream, sugars, vanilla, and cinnamon until well combined.
4. Pour the custard mixture over the bread. Gently press down to help it soak evenly. Let sit for 10 minutes.
5. In a separate bowl, mix the pecans, brown sugar, melted butter, corn syrup, and vanilla until well coated.
6. Spoon the pecan topping evenly over the soaked bread.
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9. Tips for Success: Use day-old bread or slightly dry bread so it absorbs the custard better.
10. Cover loosely with foil during the last 10 minutes if the top is browning too fast.
11. Let it rest for 10-15 minutes after baking-this helps it set and slice cleanly.
12. A scoop of vanilla ice cream or a drizzle of caramel takes it over the top.
13. Serving Suggestions & Pairings: Serve with vanilla or butter pecan ice cream
14. Add a drizzle of warm caramel or maple syrup
15. Pair it with hot coffee or a spiced chai for a fall dessert moment
16. Hosting a dessert bar? Add this next to Pecan Pie Bars and Banana Pudding for ultimate Southern vibes

17. **Storage and Leftover Tips:** Store leftovers covered in the fridge for up to 4 days.
18. Reheat in the oven at 300°F or microwave individual portions.
19. Freeze tightly wrapped slices for up to 2 months. Thaw and warm before serving.
20. **More Recipes You Will Love:** Love rich, comforting desserts? Try these next:
21. These : Caramel Apple Pie Cookies
22. These : Old School No Bake Cookies
23. This : Big Family Banana Pudding
24. These : Pecan Pie Bars
25. This : Brownie Batter Dip

## SWAPS & NOTES

Bread : Brioche or challah make rich, tender substitutes.  
Try maple syrup or honey for a slightly different sweetness.

Add-ins : Mix in chocolate chips, raisins, or a splash of bourbon for an extra twist.

Dairy-free : Use plant-based milk, cream, and butter alternatives.

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/pecan-pie-bread-pudding-the-ultimate-cozy-dessert/>