

## Southern-Style Bread Pudding with Milk, Eggs, and Vanilla

When it comes to iconic Southern desserts,



OVEN  
**350°F**

TIME  
**15 min**

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SAVE  
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### INGREDIENTS

- 1 large loaf French bread (about 14-16 oz), torn or cubed
- 4 cups milk
- 3 eggs, lightly beaten
- 2 cups granulated sugar
- 2 tbsp pure vanilla extract
- ... tsp allspice
- ...-‰ tsp ground cinnamon
- 1 cup raisins
- 3 tbsp butter, melted

### DIRECTIONS

1. Prep the Bread: Preheat oven to 350°F (175°C).
2. Tear or cube : French bread and place in a large mixing bowl.
3. Pour milk over the bread and let soak for 10-15 minutes, stirring occasionally until well softened.
4. Mix the Custard: In a separate bowl, whisk together eggs, sugar, vanilla extract, allspice, and cinnamon.
5. Stir in the raisins and melted butter.
6. Combine: Pour the custard mixture over the soaked bread.
7. Mix gently until everything is evenly incorporated-don't over-mix or mash.
8. Bake: Pour into a greased 9x13-inch baking dish.
9. Bake for 45-55 minutes, or until the top is golden brown and a knife inserted in the center comes out clean.
10. Cool & Serve: Let cool slightly before slicing.
11. Serve warm, at room temperature, or chilled-your call.

### SWAPS & NOTES

Bread options : Brioche, challah, or leftover dinner rolls work great too.

Try chopped dates, dried cranberries, or pecans.

Add sauce : Serve with warm bourbon sauce, vanilla glaze, or a drizzle of sweetened condensed milk.

Make ahead : Assemble and chill overnight, then bake fresh the next day.

### TIPS FOR SUCCESS

Day-old bread is best-it soaks up the custard without falling apart.

Don't skip the soak time ; it's what gives bread pudding its creamy texture.

For a caramelized crust, sprinkle a little extra sugar on top before baking.

Double the vanilla for an extra aromatic boost.

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

Original recipe: <https://chefmaniac.com/southern-style-bread-pudding-with-milk-eggs-and-vanilla/>