

## Grandma's Old-Fashioned Bread Pudding with Vanilla Sauce - A Cozy Classic

budget-friendly, easy-to-make



**OVEN**  
**350°F**

**TIME**  
**7 min**

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### INGREDIENTS

For the Bread Pudding:

- 4 cups (about 8 slices) white bread, cubed
- 1/2 cup raisins
- 2 cups milk
- 1/4 cup butter
- 1/2 cup sugar
- 2 eggs, slightly beaten
- 1 tablespoon vanilla extract
- 1/2 teaspoon ground nutmeg

For the Vanilla Sauce:

- 1/2 cup butter
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 cup heavy whipping cream

### DIRECTIONS

- 1.** Preheat the Oven: Set your oven to 350°F (175°C). Lightly grease a 1.5-quart casserole dish.
- 2.** Soften the Bread: In a large bowl, combine cubed bread and raisins. In a saucepan, heat the milk and butter over medium heat until the butter melts (about 4-7 minutes). Pour the milk mixture over the bread and let it soak for 10 minutes.
- 3.** Make the Custard: Add the sugar, eggs, vanilla, and nutmeg to the soaked bread mixture. Stir gently to combine, being careful not to mash the bread too much.
- 4.** Bake the Pudding: Pour the mixture into the greased casserole dish. Bake uncovered for 40-50 minutes, or until the center is set and the top is lightly golden.

### TIPS FOR SUCCESS

Stale bread works best : Use day-old or slightly dry bread to soak up more custard.

Customize the mix-ins : Swap raisins for dried cranberries, chocolate chips, or chopped pecans.

Don't skip the sauce : The vanilla sauce adds richness and transforms this into a show-stopping dessert.

Make it ahead : Bake the pudding and sauce separately, then reheat before serving.

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

Original recipe: <https://chefmaniac.com/grandmas-old-fashioned-bread-pudding-with-vanilla-sauce-a-cozy-classic/>