

This Pecan Pie Bread Pudding Is Gooney, Nutty, and Totally Irresistible

Pecan Pie Bread Pudding ??



OVEN
350°F

TIME
10 min

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INGREDIENTS

6 cups cubed day-old bread (brioche, challah, or French bread)
1 $\frac{1}{2}$ cups whole milk
1 cup heavy cream
4 large eggs
1 cup brown sugar, packed
 $\frac{1}{2}$ cup granulated sugar
1 tbsp vanilla extract
1 tsp cinnamon
... tsp salt
1 $\frac{1}{2}$ cups chopped pecans
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup brown sugar
... cup heavy cream
Pinch of salt

DIRECTIONS

1. Step 1 - Preheat the Oven: Set your oven to 350°F (175°C) and grease a 9x13-inch baking dish.
2. Step 2 - Prep the Bread: If your bread isn't quite stale, lightly toast it in the oven for 5-10 minutes. This helps it soak up the custard without becoming soggy.
3. Step 3 - Mix the Custard: In a large bowl, whisk together milk, cream, eggs, both sugars, vanilla, cinnamon, and salt until smooth.
4. Step 4 - Combine & Rest: Add cubed bread to the bowl and stir gently to coat. Let the mixture sit for 10 minutes so the bread absorbs the custard. Stir in chopped pecans.
5. Step 5 - Bake: Pour everything into the prepared dish. Bake uncovered for 45-50 minutes, until golden on top and a toothpick in the center comes out with moist crumbs.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/this-pecan-pie-bread-pudding-is-gooney-nutty-and-totally-irresistible/>