

## Simple, Sweet Bread Pudding - Just Like Grandma Used to Make

Old-Fashioned Bread Pudding with Vanilla Sauce



**OVEN**  
**350°F**

**TIME**  
**50 min**

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### INGREDIENTS

For the Bread Pudding:

- 4 cups cubed day-old bread (French or Italian works best)
- 2 cups milk
- 1 cup heavy cream
- $\frac{3}{4}$  cup granulated sugar
- 4 large eggs
- 1 tsp vanilla extract
- $\frac{1}{2}$  tsp ground cinnamon

### DIRECTIONS

- ? Step 1: Preheat & Prep: Preheat your oven to 350°F (175°C) and grease a medium baking dish with butter or nonstick spray.
- ? Step 2: Mix It All: In a large bowl, combine the cubed bread, milk, cream, sugar, eggs, vanilla, and cinnamon. Stir until well mixed. Let it sit for a few minutes so the bread can soak up all that custardy goodness.
- ? Step 3: Bake: Pour the mixture into your greased dish and smooth the top. Bake for 45-50 minutes, until the top is golden and a knife inserted in the center comes out mostly clean.
- ? Step 4: Cool & Serve: Let it cool slightly before serving. It's best warm, especially when drizzled with vanilla sauce (recipe below).

### TIPS FOR SUCCESS

Let the bread soak for at least 10 minutes before baking for the best texture.

For a crustier top, sprinkle with turbinado sugar or a pat of butter before baking.

Bread pudding can be made a day ahead and reheated before serving.

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

Original recipe: <https://chefmaniac.com/simple-sweet-bread-pudding-just-like-grandma-used-to-make/>