

Classic New Orleans Bread Pudding: A Taste of Southern Comfort

There are some desserts that just whisper "comfort" and "tradition," and



OVEN
350°F

TIME
10-15 min

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INGREDIENTS

For the Bourbon Sauce: 1/2 cup butter 1 cup granulated sugar 1 egg , lightly beaten 2 tablespoons bourbon (whiskey) or to your taste:

DIRECTIONS

1. Steps for the : Recipe
2. Let's get started on this : Southern classic, the
3. New : Orleans Bread Pudding
4. Prepare the : Bread:
5. Tear or cut the : French bread into 1-inch cubes. Place the bread cubes in a very large mixing bowl.
6. Make the : Custard:
7. In a separate medium bowl, whisk together the
8. vanilla extract
9. until well combined.
10. Combine : Bread and Custard:
11. Pour the custard mixture over the bread cubes in the large bowl. Add the
12. . Gently toss the bread and raisins with the custard until all the bread is thoroughly soaked. You may need to press down on the bread cubes to help them absorb the liquid. Let it sit for at least 15-20 minutes, or even up to an hour, to ensure maximum absorption.
13. Prep for : Baking:
14. Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish or a similarly sized oven-safe dish with some of the
15. melted butter
16. Assemble and : Bake:
17. Pour the bread pudding mixture into the prepared baking dish, spreading it evenly. Drizzle the remaining
18. over the top of the pudding. Bake for 50-60 minutes, or until the pudding is golden brown on top, set, and a knife inserted into the center comes out relatively

clean (it will still be moist).

19. Make the : Bourbon Sauce:
20. While the pudding is baking, prepare the sauce. In a small saucepan, melt
21. 1/2 cup butter
22. over medium heat. Stir in
23. 1 cup sugar
24. until dissolved.
25. Add : Egg & Bourbon to Sauce:

SWAPS & NOTES

French Bread: Day-old or slightly stale French bread works best as it absorbs the custard mixture beautifully without becoming mushy.

If your bread is fresh, you can cut it into cubes and toast it lightly in the oven for 10-15 minutes to dry it out.

Milk: Whole milk will give you the richest, most decadent bread pudding.

You can use lower-fat milk, but the texture might be slightly less creamy.

TIPS FOR SUCCESS

Stale Bread is Best: This is truly the key to great bread pudding.

Stale bread soaks up the custard without turning into mush.

Don't Rush Soaking: Giving the bread enough time to absorb the custard mixture is crucial for a moist, tender pudding.

Gentle Whisking for Sauce: When adding the egg to the bourbon sauce, whisk constantly and keep the heat moderate to prevent the egg from scrambling.

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

Original recipe: <https://chefmaniac.com/classic-new-orleans-bread-pudding-a-taste-of-southern-comfort/>