

## Old-Fashioned Bread Pudding - A Warm & Comforting Treat!

Soulful Classic New Orleans Bread Pudding - A Taste of Southern Comfort!



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

6 cups day-old bread, cubed (French bread works best)

4 cups milk

1 cup granulated sugar

4 large eggs

1 tablespoon vanilla extract

1 teaspoon ground cinnamon

1/2 cup raisins (optional)

Butter (for greasing the baking dish)

How to Make Classic New Orleans Bread Pudding:

1. Preheat the Oven:

Set your oven to 350°F (175°C).

Grease a 9x13-inch baking dish with butter.

2. Prepare the Bread:

Cube day-old bread into bite-sized pieces and place them in a large mixing bowl.

3. Make the Custard Mixture:

In another large bowl, whisk together: Milk?

Sugar? Eggs? Vanilla extract? Cinnamon

4. Soak the Bread:

Pour the custard mixture over the bread.

Stir gently until the bread absorbs the liquid.

Let it sit for 5-10 minutes for the best texture.

5. Add Raisins (Optional):

If using raisins, mix them in gently.

6. Transfer to a Baking Dish:

Pour the bread mixture into the greased dish, spreading it evenly.

#### 7. Bake Until Golden:

Bake for 45-50 minutes, or until the top is golden brown and set.

#### 8. Cool & Serve:

Let it cool for a few minutes before serving.

Enjoy warm, plain, or with a drizzle of cream, caramel, or bourbon sauce!

Pro Tips for the Best Bread Pudding:

Fun Variations to Try:

What to Serve with New Orleans Bread Pudding:

FAQs About Bread Pudding:

A Warm, Soulful Dessert for Every Occasion!:

## DIRECTIONS

1. Preheat the Oven: Set your oven to 350°F (175°C).
2. Grease a 9x13-inch baking dish with butter.
3. Prepare the Bread: Cube day-old bread into bite-sized pieces and place them in a large mixing bowl.
4. ? Tip: Slightly stale bread absorbs more custard, giving you the best texture!
5. Make the Custard Mixture: In another large bowl, whisk together: ? Milk? Sugar? Eggs? Vanilla extract? Cinnamon
6. Soak the Bread: Pour the custard mixture over the bread.
7. Stir gently until the bread absorbs the liquid.
8. Let it sit for 5-10 minutes for the best texture.
9. Add Raisins (Optional): If using raisins, mix them in gently.
10. Transfer to a Baking Dish: Pour the bread mixture into the greased dish, spreading it evenly.
11. Bake Until Golden: Bake for 45-50 minutes, or until the top is golden brown and set.
12. Cool & Serve: Let it cool for a few minutes before serving.
13. Enjoy warm, plain, or with a drizzle of cream, caramel, or bourbon sauce!
14. Pro Tips for the Best Bread Pudding: ? Use French Bread or Brioche - These soak up the custard perfectly! ? Don't Overmix - Gently fold everything together to keep it light and fluffy. ? Let It Rest Before Baking - Allows the bread to fully absorb the custard. ? For a Softer Texture - Add an extra ¼ cup of milk. ? For Extra Sweetness - Sprinkle brown sugar

on top before baking.

15. Fun Variations to Try: ? Apple Cinnamon Bread Pudding - Add 1 cup diced apples for a fruity twist.? Chocolate Chip Bread Pudding - Stir in ½ cup chocolate chips for a rich bite.? Bourbon Bread Pudding - Replace ... cup of milk with bourbon for a boozy upgrade.? Coconut Bread Pudding - Mix in ½ cup shredded coconut for a tropical flavor.
16. What to Serve with New Orleans Bread Pudding: This warm, comforting dessert pairs beautifully with:
17. ? Freshly Brewed Coffee - A classic pairing.? Vanilla Ice Cream - A creamy contrast to the warm pudding.? Whiskey or Bourbon Sauce - A traditional New Orleans touch.? Honey or Caramel Drizzle - Adds extra sweetness.
18. FAQs About Bread Pudding: Q: Can I make bread pudding ahead of time?A: Yes! Prepare the custard-soaked bread and refrigerate overnight. Bake when ready!
19. Q: How do I store leftovers?A: Store in an airtight container in the fridge for up to 4 days.
20. Q: Can I freeze bread pudding?A: Yes! Wrap tightly and freeze for up to 3 months. Thaw and reheat in the oven.
21. Q: What's the best way to reheat it?A: Warm in a 350°F oven for 10 minutes or microwave individual slices.
22. A Warm, Soulful Dessert for Every Occasion!: This Classic New Orleans Bread Pudding is the ultimate comfort dessert, combining warm spices, creamy custard, and soft, pillowy bread in every bite. Whether you enjoy it plain, topped with caramel sauce, or with a scoop of ice cream, it's a treat that brings people together and feels like a warm hug.
23. Try it out and let me know-what's your favorite way to enjoy bread pudding? Drop a comment and share your baking tips! ??

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

Original recipe: <https://chefmaniac.com/old-fashioned-bread-pudding-a-warm-comforting-treat/>