

Viral Krispy Kreme Bread Pudding: The Easiest Dessert Hack You Need

The Ultimate Krispy Kreme Bread Pudding with Vanilla Rum Sauce



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15 min

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INGREDIENTS

For the Donut Bread Pudding:

24 Krispy Kreme Original Glazed Donuts

2 large eggs

1 14 oz. can sweetened condensed milk

1 cup whole milk

1/8 tsp ground nutmeg

1 tsp ground cinnamon

1/8 tsp salt

For the Vanilla Rum Sauce:

8 tbsp (1 stick) butter

3 cups confectioners' sugar

1 tsp vanilla extract

1/4 cup milk

1 tsp rum extract

DIRECTIONS

1. Step 1: Prep the Donuts and Custard: Preheat your oven to 350°F (175°C).
2. Cut or tear the donuts apart into large, irregular chunks (about 4-6 pieces per donut) and toss them into a large bowl.
3. In a separate bowl, whisk the two eggs. Pour in the whole milk and sweetened condensed milk. Mix until everything is well combined.
4. Add the nutmeg, salt, and cinnamon to the wet mixture and whisk again until fully incorporated.
5. Step 2: Soak and Bake: Pour the egg and milk mixture over the torn donuts. Use a spatula to gently fold the mixture together. Make sure the donuts are covered and starting to absorb the wet mixture.
6. Let the donut mixture sit for 15 minutes to fully absorb the liquid-this is key for a creamy pudding.
7. Spray a 9x3 baking dish with baking spray. Add the bread pudding mixture.
8. Use the back of a spatula or a spoon to gently press the bread pudding down into the dish to remove any large air pockets.
9. Bake the bread pudding for 45 minutes at 350°F. It should be golden brown and set in the center.
10. Remove the : Krispy Kreme Donut Bread Pudding from the oven, and let it cool slightly while you make the sauce.
11. Step 3: Make the Vanilla Rum Sauce: In a medium-sized pot, melt the 8 tablespoons of butter over medium heat.
12. Once the butter is melted, remove the pot from the heat and whisk in the 3 cups of confectioners' sugar.

It will be very thick.

13. Next, pour in the 1/4 cup of milk and stir until the icing is nice and creamy and smooth.
14. Add in the vanilla and rum extracts. Mix until well incorporated.
15. Keep the vanilla rum sauce over very low heat (or on a warming plate) until you are ready to serve to keep it nice and pourable.
16. Step 4: Serve: Once the bread pudding has cooled slightly (it's best served warm), cut into generous slices and serve.
17. Drizzle the warm vanilla rum sauce generously over the bread pudding slices. Enjoy!

SWAPS & NOTES

Donuts: While Krispy Kreme Original Glazed are the gold standard for this recipe, you can use plain cake doughnuts or even plain croissants in a pinch.

Just ensure they are a day old or slightly dry to better absorb the custard.

Milk: You can swap the whole milk for half-and-half or even heavy cream for an extra rich pudding.

You can also use 2% milk, but the pudding won't be as creamy.

TIPS FOR SUCCESS

Don't Skip the Soaking Time: The 15 minutes of soaking is crucial.

It ensures the donuts fully absorb the custard mixture, resulting in a moist, uniform pudding rather than dry spots surrounded by egg.

Use Room Temperature Ingredients: Using eggs and milk that are closer to room temperature helps them combine smoothly and allows the custard to absorb better.

Don't Overbake: Overbaking is the enemy of moist bread pudding.

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

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