

The Only Bread Pudding Recipe You Need: New Orleans-Style Comfort

Classic New Orleans Bread Pudding with Homemade Bourbon Sauce: A Taste of the Big Easy



TIME
45-50 min

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INGREDIENTS

Item	Quantity	Notes
Puttiding	French Bread	

DIRECTIONS

- Steps for the : Recipe
- Step 1: Prep the Bread and Soak
- Tear or cut the : French bread into roughly
- 1-inch pieces
- and place them in a very large bowl. Pour the
- 4 cups of milk
- over the bread. Use your hands to thoroughly combine and mash the bread until it's fully soaked and starts to break down into a chunky, mushy texture.
- Step 2: Make the Custard
- In a separate medium bowl, whisk together the
- 3 lightly beaten eggs, 2 cups of sugar, vanilla extract, allspice, and cinnamon
- until the mixture is uniform. Stir in the
- Step 3: Combine and Rest
- Pour the egg/sugar mixture into the bowl with the soaked bread. Stir well to combine everything.
- Let the mixture sit for 2 hours
- at room temperature, stirring occasionally. This resting period is crucial-it ensures the bread is completely saturated and the pudding will be moist, not dry.
- Step 4: Bake the Pudding
- Preheat your oven to
- . Melt the
- 3 tablespoons of butter
- and use it to generously grease a 13x9-inch baking dish. Transfer the bread pudding mixture into the prepared dish, spreading it out evenly. Bake

21. uncovered for 45-50 minutes
22. . The pudding is done when it's set, lightly golden brown on top, and a knife inserted near the center comes out clean.
23. Step 5: Make the Bourbon Sauce
24. While the pudding cools slightly on a wire rack, make the sauce. Melt the
25. 1/2 cup of butter

SWAPS & NOTES

of the bourbon cut through the richness of the pudding beautifully.

Perfect for Entertaining: This recipe makes a large batch, making it ideal for holiday meals, potlucks, or just feeding your whole family.

It's a fantastic, fuss-free dessert for when you're feeding a crowd, much like my go-to This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd.

Bourbon Sauce Butter 1/2 cup Granulated Sugar 1 cup Egg 1, lightly beaten Bourbon (Whiskey) 2 Tablespoons, or to taste Use your favorite brand.

TIPS FOR SUCCESS

Don't Rush the Soak: The 2-hour rest time is the most important part of this recipe.

It ensures the texture is moist and custard-like throughout.

Egg Tempering (Bourbon Sauce): When adding the egg to the sauce, make sure to add it slowly and stir very fast to incorporate it smoothly and prevent it from cooking into bits.

Serving Temperature: This pudding is best served warm or at room temperature.

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