

## Best Bread Pudding Recipe: Warm, Cozy, and Perfect for Any Occasion

3 tablespoons unsalted butter, melted



**Best Bread Pudding**

- 6 cups stale bread, torn into pieces
  - 2 cups whole milk
- @Yummy Dishes

**OVEN**  
**350°F**

**TIME**  
**15 to 20 min**

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### INGREDIENTS

- 6 cups day-old bread, cubed
- 4 large eggs
- 2 cups whole milk
- 1 cup heavy cream
- 3/4 cup granulated sugar
- 1/2 cup brown sugar
- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 3 tablespoons unsalted butter, melted
- 1/2 cup raisins, optional
- Powdered sugar, optional for serving

### DIRECTIONS

1. Preheat the oven: Set your oven to 350°F and grease a 9x13-inch baking dish.
2. Prepare the bread: Cut the bread into cubes and spread them evenly in the baking dish. If using raisins, sprinkle them over the bread.
3. Make the custard: In a large mixing bowl, whisk together the eggs, milk, heavy cream, granulated sugar, brown sugar, vanilla extract, cinnamon, nutmeg, salt, and melted butter until smooth.
4. Combine: Pour the custard mixture evenly over the bread cubes, making sure all the bread gets coated.
5. Rest: Let the mixture sit for 15 to 20 minutes so the bread can soak up the custard.
6. Bake: Place the dish in the oven and bake for 40 to 50 minutes, or until the top is golden and the center is set but still soft.
7. Cool slightly: Let it rest for about 10 minutes before serving.
8. Serve: Dust with powdered sugar or serve warm as is.

### SWAPS & NOTES

Bread: Brioche, challah, French bread, or even sturdy sandwich bread all work well.

Richer breads create a softer, more luxurious pudding.

Milk and cream: You can use all milk for a lighter version, but the cream adds extra richness.

Add-ins: Raisins are classic, but chopped pecans or walnuts also work beautifully.

### TIPS FOR SUCCESS

The key to great bread pudding is getting the texture just right.

Use bread that is slightly stale so it absorbs the custard without turning mushy.

Letting the mixture rest before baking is also important because it gives the bread time to soak in all that flavor.

The center should be set, but still soft and moist.

**More recipes: [ChefManiac.com](#)**

Original recipe: <https://chefmaniac.com/best-bread-pudding-recipe-warm-cozy-and-perfect-for-any-occasion/>