

Krispy Kreme Bread Pudding Recipe: Rich, Sweet, and Totally Irresistible

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OVEN
350°F

TIME
15 min

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INGREDIENTS

For the bread pudding:

- 24 Krispy Kreme Original Glazed Donuts
- 2 eggs
- 1 can (14 ounces) sweetened condensed milk
- 1 cup whole milk
- 1/8 teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- 1/8 teaspoon salt

For the vanilla rum sauce:

- 8 tablespoons butter
- 3 cups confectioners sugar
- 1 teaspoon vanilla extract
- 1/4 cup milk
- 1 teaspoon rum extract

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F.
2. Tear up the donuts: Cut or tear the Krispy Kreme donuts into pieces and place them in a large bowl.
3. Make the custard mixture: In a separate bowl, beat the eggs. Pour in the whole milk and sweetened condensed milk, then mix until well combined. Add the nutmeg, cinnamon, and salt, and beat again until smooth.
4. Combine with the donuts: Pour the custard mixture over the donut pieces. Use a spatula to gently fold everything together, making sure all the donut pieces are coated. Let the mixture sit for 15 minutes so the donuts can absorb the liquid.
5. Transfer to the baking dish: Spray a 9x13-inch baking dish with baking spray. Add the bread pudding mixture to the dish and press it down gently to remove any trapped air.
6. Bake: Bake for 45 minutes at 350°F, until the pudding is set and lightly golden.
7. Cool slightly: Remove the bread pudding from the oven and let it cool a bit while you make the sauce.
8. Make the vanilla rum sauce: In a medium saucepan over medium heat, melt the butter. Once melted, whisk in the confectioners sugar. Add the milk and stir until the sauce becomes smooth and creamy. Stir in the vanilla extract and rum extract until fully combined.
9. Keep the sauce over very low heat until ready to serve.
10. Serve: Cut the bread pudding into slices and drizzle the warm vanilla rum sauce over each serving.

SWAPS & NOTES

A recipe this rich is already doing a lot, but a few tips can help it come out even better.

Original Glazed donuts: These are the best choice for the signature sweet, soft texture this recipe is known for.

Rum extract: This gives the sauce that classic warm bakery-style flavor without using actual alcohol.

Let the donuts soak: Giving the donut pieces time to absorb the custard helps the bread pudding bake evenly and keeps dry spots away.

TIPS FOR SUCCESS

Since donuts are soft and sweet to begin with, giving them those 15 minutes helps them absorb the custard properly and creates the best texture in the finished pudding.

Press the mixture gently but firmly into the baking dish.

That helps everything bake more evenly and keeps the pudding from having too many airy gaps.

When making the sauce, keep the heat low once everything is combined.

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

Original recipe: <https://chefmaniac.com/krispy-kreme-bread-pudding-recipe-rich-sweet-and-totally-irresistible/>