

Rich and Custardy Raisin Bread Pudding: A Classic Comfort Dessert

Raisin Bread Pudding with Rum Sauce



OVEN
300°F

TIME
10 min

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INGREDIENTS

For the Bread Pudding:

The Base: 4 cups cubed stale bread (Challah, Brioche, or French bread work best).

The Custard: 1 ½ cups whole milk, 1 cup heavy cream, ¾ cup granulated sugar, and 3 large eggs.

Flavorings: 1 tsp vanilla extract, 1 tsp ground cinnamon, ½ tsp ground nutmeg, and 1/4 tsp salt.

The Mix-ins: 1 cup raisins (golden or regular) and 2 Tbsp unsalted butter (melted).

For the Rum Sauce:

The Richness: ½ cup unsalted butter and 1 cup heavy cream.

Sweet & Spirited: 1 cup dark brown sugar (packed), 1 Tbsp dark rum, and 1 tsp vanilla extract.

Balance: A pinch of salt.

DIRECTIONS

- 1. Prep the Pudding:** Preheat your oven to 350°F (175°C). Grease a 9x9-inch baking dish generously with butter or a non-stick spray.
- 2. Soak the Bread:** Place your bread cubes in a large mixing bowl. In a separate bowl, whisk together the milk, heavy cream, sugar, eggs, vanilla, cinnamon, nutmeg, and salt. Pour this liquid over the bread. Pro-Tip: Use a spoon to gently press the bread down so every cube is submerged. Let it sit for 10-15 minutes to ensure the bread absorbs the custard to its core.
- 3. Add the Butter and Raisins:** Gently stir in the raisins and the melted butter. If you're feeling extra, sprinkle a little more cinnamon on top for a beautiful crust.
- 4. Bake to Golden Perfection:** Pour the mixture into your dish and bake for 45-50 minutes. You're looking for a beautiful golden-brown top and a center that is set but still has a slight "jiggle." A toothpick inserted into the middle should come out clean.
- 5. Craft the Rum Sauce:** While the pudding bakes, melt the butter in a medium saucepan over medium heat. Stir in the brown sugar, heavy cream, and salt. Whisk constantly until the sugar dissolves and the sauce is smooth. Bring to a gentle simmer for 3-4 minutes until it thickens. Remove from the heat and stir in the dark rum and vanilla.
- 6. Serve and Enjoy:** Let the bread pudding cool for about 5 minutes. Serve it warm, drizzling that decadent rum sauce generously over every slice.

SWAPS & NOTES

The Bread: If you only have soft sandwich bread, toast the cubes in the oven at 300°F for 10 minutes to dry them out first.

Raisin Alternatives: Not a fan of raisins?

Swap them for dried cranberries, chopped apricots, or even dark chocolate chips for a modern twist.

The Rum: If you want a non-alcoholic version, replace the rum with 1 teaspoon of rum extract or simply double the vanilla.

TIPS FOR SUCCESS

Use Stale Bread: Fresh bread will turn into mush.

If your bread is fresh, cut it into cubes and leave it on the counter overnight.

Don't Overcook: Overbaking will cause the eggs in the custard to curdle, making the pudding dry.

Start checking for doneness at the 40-minute mark.

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

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