

Southern-Style Pecan Pie Bread Pudding with Buttery Sauce

This is the kind of recipe that feels classic, comforting, and crowd-pleasing all at once.



OVEN
350°F

TIME
40 to 45 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Bread Pudding:

5 cups cubed day-old French bread or brioche

1 1/2 cups milk

1/2 cup heavy cream

3 large eggs

1/2 cup brown sugar

1/2 cup granulated sugar

2 teaspoons vanilla extract

1 teaspoon cinnamon

1/4 teaspoon salt

1 1/2 cups chopped pecans

For the Sauce:

1/2 cup unsalted butter

1 teaspoon vanilla extract

DIRECTIONS

1. Preheat and prepare the baking dish: Preheat your oven to 350°F (175°C). Grease an 8x8-inch baking dish.
2. Add the bread: Spread the cubed day-old bread evenly into the prepared dish.
3. Make the custard: In a medium bowl, whisk together the milk, heavy cream, eggs, brown sugar, granulated sugar, vanilla extract, cinnamon, and salt until smooth and well combined.
4. Soak the bread: Pour the custard mixture evenly over the bread cubes. Press the bread down gently so it absorbs the liquid. Sprinkle the chopped pecans evenly over the top.
5. Bake: Bake for 40 to 45 minutes, or until the top is golden and the center is set.
6. Make the sauce: While the bread pudding bakes, prepare the sauce. In a saucepan, combine the butter, heavy cream, and granulated sugar. Cook over medium heat until the sugar dissolves and the mixture begins to bubble. Remove from the heat and stir in the vanilla extract.
7. Serve warm: Pour the warm sauce over the bread pudding just before serving.

SWAPS & NOTES

This dessert is easy to adapt depending on what you have on hand.

Bread: Day-old French bread gives structure, while brioche makes the pudding even richer and more tender.

Pecans: Chopped pecans give that signature pecan pie flavor and texture.

Lightly toasted pecans can add even more depth.

TIPS FOR SUCCESS

Using stale bread really does make a difference here.

Fresh bread can become too soft, while slightly dried bread holds its shape better and soaks up the custard beautifully.

If your bread is fresh, you can cube it and let it sit out for a while before baking.

Be sure to press the bread gently into the custard so every piece gets moistened.

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

Original recipe: <https://chefmaniac.com/southern-style-pecan-pie-bread-pudding-with-buttery-sauce/>