

## The Ultimate Classic Bread Pudding Recipe: Comfort in Every Bite

Ultimate Recipe for Classic Bread Pudding



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

6 cups stale bread (cut into 1-inch cubes; brioche or French bread works best)

3 cups whole milk

1 cup heavy cream

3 large eggs

1 cup granulated sugar

1 tsp pure vanilla extract

1/2 tsp ground cinnamon

1/4 tsp ground nutmeg

Pinch of salt

Optional: 1/2 cup raisins or chocolate chips

Optional topping: caramel sauce, whipped cream, or powdered sugar

Instructions:

**Prep the Bread:** Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish and place the bread cubes inside, spreading them evenly. If using raisins or chocolate chips, sprinkle them over the bread.

**Make the Custard:** In a large bowl, whisk together the milk, heavy cream, eggs, sugar, vanilla extract, cinnamon, nutmeg, and salt until smooth.

**Combine the Bread and Custard:** Pour the custard mixture over the bread cubes, ensuring all pieces are soaked. Press down gently with a spatula to help the bread absorb the liquid. Let it sit for 10-15 minutes to fully soak.

**Bake the Bread Pudding:** Cover the dish with foil and bake for 30 minutes. Remove the foil and bake for an additional 20-25 minutes, or until the top is golden brown and the custard is set.

**Serve and Enjoy:** Let the bread pudding cool slightly before serving. Top with caramel sauce, whipped cream, or a dusting of powdered sugar for an extra indulgent touch.

**Tips for Perfect Bread Pudding:**

**Use Stale Bread:** Stale bread absorbs the custard better, creating a richer texture.

**Customize the Flavor:** Add orange zest, a splash of bourbon, or chopped nuts for a unique twist.

**Serve Warm:** Bread pudding is best enjoyed warm, but leftovers can be reheated or served cold.

**Why You'll Love This Recipe:**

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- 8.** **Serve : Warm:** Bread pudding is best enjoyed warm, but leftovers can be reheated or served cold.
- 9.** **Why You'll Love This Recipe:** This classic bread pudding is the epitome of comfort food. It's easy to make, versatile, and perfect for cozy gatherings or a

simple dessert at home. With its creamy custard base and customizable mix-ins, it's a dish that will quickly become a family favorite.

10. Did you try this : Ultimate Recipe for Classic Bread Pudding? Let me know how it turned out in the comments, and don't forget to check out the original recipe on [iwuvcooking.com](http://iwuvcooking.com). Follow me for more comforting and delicious dessert ideas!

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Original recipe: <https://chefmaniac.com/the-ultimate-classic-bread-pudding-recipe-comfort-in-every-bite/>