

## Bourbon Bread Pudding: A Rich and Decadent Southern Dessert

There are several reasons why this bourbon bread pudding recipe stands out among the rest:



**OVEN**  
**350°F**

**TIME**  
**20 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

6 cups of day-old bread (brioche or challah works best)  
4 large eggs  
2 cups of whole milk  
1 cup of heavy cream  
1 cup of granulated sugar  
1/2 cup of bourbon  
1 tablespoon of vanilla extract  
1 teaspoon of ground cinnamon  
1/2 teaspoon of salt  
Optional: 1/2 cup of raisins or chocolate chips

### DIRECTIONS

- 1. Preheat the : Oven:** Preheat your oven to 350°F (175°C). This ensures that your bread pudding cooks evenly.
- 2. Prepare the : Bread:** Tear the day-old bread into bite-sized pieces and place them in a large mixing bowl. If you're using raisins or chocolate chips, add them now.
- 3. Make the : Custard:** In a separate bowl, whisk together the eggs, milk, heavy cream, sugar, bourbon, vanilla extract, cinnamon, and salt until well combined.
- 4. Combine:** Pour the custard mixture over the bread pieces, gently folding to ensure all the bread is soaked. Let it sit for about 15 minutes to absorb the liquid.
- 5. Bake:** Transfer the mixture to a greased baking dish and bake for 45 minutes, or until the top is golden brown and a knife inserted in the center comes out clean.
- 6. Cool and : Serve:** Allow the bread pudding to cool for a few minutes before serving. It can be enjoyed warm or at room temperature.

### TIPS FOR SUCCESS

**Use Stale Bread:** Day-old bread works best as it absorbs the custard without becoming mushy.

If you don't have stale bread, you can dry fresh bread in the oven for a few minutes.

**Experiment with Flavors:** Try adding different spices like nutmeg or cardamom for a unique twist.

You can also substitute the bourbon with rum or whiskey for a different flavor profile.

