

Bread Pudding

Serves: 10-12 people | **Cook Time:** 1 hour | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- Large mixing bowl
- Whisk
- Small saucepan for sauce

Ingredients:

Ingredient	Amount	Notes
Day-old bread	8 cups, cubed	French bread or brioche
Heavy cream	2 cups	Full fat
Whole milk	1 cup	Room temperature
Eggs	4 large	Room temperature
Granulated sugar	3/4 cup	White sugar
Vanilla extract	2 tsp	Pure vanilla
Ground cinnamon	1 tsp	Fresh ground
Salt	1/4 tsp	Fine salt
Raisins	1/2 cup	Optional
Butter	2 tbsp, melted	For greasing
Whiskey Sauce:		
Butter	4 tbsp	Unsalted
Brown sugar	1/2 cup	Packed
Heavy cream	1/4 cup	Full fat
Whiskey	2 tbsp	Bourbon preferred

Complete Cooking Steps:

Step 1: Setup and Prep

Set up 22 coals, with 15 on top and 7 on the bottom, to achieve a temperature of 350°F

Cut bread into 1-inch cubes and place in a large bowl. If bread is fresh, toast lightly first.

Step 2: Make Custard Base

In a separate bowl, whisk heavy cream, milk, eggs, granulated sugar, vanilla, cinnamon, and salt until smooth and well combined.

Pour custard mixture over bread cubes and gently stir. Add raisins if using. Let stand 10 minutes for the bread to absorb.

Step 3: Assemble and Bake

Pour bread mixture into prepared Dutch oven, spreading evenly.

Remove the lid and bake for 8-10 more minutes, until the top is golden brown and the center is set.

Step 4: Make Whiskey Sauce

While bread pudding bakes, make the sauce in a small saucepan.

Melt the butter and stir in the brown sugar until it is dissolved. Remove from heat and stir in whiskey.

Step 5: Cool and Serve

Remove the bread pudding from the heat and let it cool for 5-10 minutes.

Serve warm portions drizzled with whiskey sauce. Bread pudding should be custard-like inside with a golden, crusty top.

Serving Suggestions:

- Perfect use for leftover bread
- Great make-ahead dessert
- Serve with vanilla ice cream, too
- Classic Southern comfort dessert