

Best Bread Pudding with Vanilla Sauce

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

We found my moms best bread pudding recipe tucked inside her Bible when going through her things It has become a family tradition on the first snow day of the year and if that doesnt happen which can be the case here in central Virginia we know itll be the featured dessert at Easter and anytime a comfort food is in order

Ingredients

- - 3 cups whole milk - 1 ½ cups white sugar - ¼ cup butter
- melted - 3 eggs
- beaten - 2 tablespoons light brown sugar - ½ teaspoon ground cinnamon - 10 slices hearty farmhouse-style bread
- toasted and cut into cubes - 1 cup raisins - 1 ¼ cups whole milk - ½ cup light brown sugar - 2 tablespoons butter
- melted - 1 egg - 1 tablespoon all-purpose flour - 1 pinch ground cinnamon - 1 pinch salt - 1 tablespoon vanilla extract

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a 2-quart baking dish. For bread pudding
2. whisk together milk
3. sugar
4. melted butter
5. eggs
6. brown sugar
7. and cinnamon in a mixing bowl. Gently stir in bread cubes and raisins. Lightly spoon mixture into the prepared baking dish. Bake in the preheated oven until browned and set in the middle
8. 50 to 55 minutes; cover the dish with foil after 30 minutes to prevent excessive browning. Let pudding stand for 10 minutes before serving. For vanilla sauce
9. whisk together milk
10. brown sugar
11. butter
12. egg
13. flour
14. cinnamon
15. and salt in a heavy saucepan until smooth. Cook over medium heat
16. whisking constantly
17. until sauce is thickened and coats the back of a spoon
18. 10 to 12 minutes. Stir in vanilla extract. Pour sauce over warm bread pudding or serve on the side in a bowl.
Melissa Goff Recipe Tip For extra richness
19. substitute heavy cream for milk; for a lighter dessert
20. substitute 2% milk for whole milk. Editor's Note: The magazine version of this recipe uses 1 cup white sugar.