



Custard Bread Pudding

Savannah · 29/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

12

Description

I received this custard bread pudding recipe from my husbands aunt who has been serving it at her restaurant for years Its great for people who dont like too much bread because it has more custard than bread

Ingredients

- - 4 slices bread - ¼ cup raisins
- or to taste - ? teaspoon ground cinnamon
- or to taste - 1 quart half-and-half - 1 cup white sugar - 4 large eggs - 1 teaspoon vanilla extract - ¼ teaspoon salt

Instructions

1. Preheat the oven to 300 degrees F (150 degrees C). Arrange bread in a 9x13-inch baking dish; sprinkle with raisins and cinnamon. Blend half-and-half
2. sugar
3. eggs
4. vanilla
5. and salt in a blender until smooth. Pour egg mixture over bread in the baking dish. Place the baking dish into a large roasting pan; fill the pan with boiling water halfway up the sides of the baking dish. Bake in the preheated oven until set
6. about 1 1/2 hours. Serve warm or cold.