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Bread Pudding

My family loves bread pudding so when I make this recipe, I double it and bake it in a 9x13-inch dish. Made with basic pantry ingredients and some day-old bread (try a rich egg bread or a moist white loaf), this easy recipe can be served for breakfast or dessert with milk poured over top or a scoop of vanilla ice cream.

Submitted by **ELLENMARIE** |  Tested by **Allrecipes Test Kitchen**

Prep Time: 15 mins

Cook Time: 45 mins

Total Time: 1 hr

Servings: 12

Yield: 1 8-inch square pan

Ingredients

6 slices day-old bread, torn into small pieces

2 tablespoons unsalted butter, melted

½ cup raisins (Optional)

2 cups milk

¾ cup white sugar

4 large eggs, beaten

1 teaspoon ground cinnamon

1 teaspoon vanilla extract

Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C).

Step 2

Place bread pieces into an 8-inch square baking pan. Drizzle melted butter over bread and sprinkle raisins over top.

Step 3

Whisk milk, sugar, eggs, cinnamon, and vanilla together in a medium mixing bowl until well combined. Pour mixture over bread, and lightly push down with a fork until all bread is covered and soaking up the liquid.

Step 4

Bake in the preheated oven until golden brown and the top springs back when lightly pressed, about 45 minutes.

Nutrition Facts

Per serving: 165 calories; total fat 5g; saturated fat 2g; cholesterol 70mg; sodium 140mg; total carbohydrate 27g; dietary fiber 1g; total sugars 19g; protein 5g; vitamin c 0mg; calcium 81mg; iron 1mg; potassium 150mg