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Introduction

Peach bread pudding, a delightful dessert, combines the sweetness of peaches with the comforting texture of bread pudding, all made effortlessly in a slow cooker. This dish is perfect for those who love a warm, sweet treat without spending hours in the kitchen.

Recipe Overview

Servings: 6-8

Prep Time: 15 minutes

Cook Time: 3-4 hours

Total Time: About 4 hours 15 minutes

Yield: 1 large pudding

Ingredients

- 1 loaf of day-old French bread, cut into cubes
- 1 can (29 ounces) sliced peaches in juice, drained
- 3 large eggs
- 2 cups of whole milk
- 3/4 cup of granulated sugar
- 1/4 cup of unsalted butter, melted
- 1 teaspoon of cinnamon
- 1 teaspoon of vanilla extract
- 1/2 teaspoon of nutmeg
- A pinch of salt

Directions

1. **Prepare the Slow Cooker:** Grease the inside of your slow cooker with a

bit of butter or non-stick spray.

2. **Layer the Ingredients:** Scatter the bread cubes in the slow cooker and layer the peach slices on top.
3. **Mix the Custard:** In a medium mixing bowl, whisk together the eggs, milk, sugar, melted butter, cinnamon, vanilla, nutmeg, and salt until well combined.
4. **Combine and Cook:** Pour this mixture evenly over the bread and peaches in the slow cooker, pressing down gently. Cover and cook on low heat for about 3-4 hours, or until the pudding sets and the edges are golden brown.
5. **Serve:** Let it stand for a few minutes before serving.

Variations & Tips

- **Fruit Variations:** Swap peaches for apples or pears for a seasonal twist.
- **Nutty Addition:** Add a 1/2 cup of chopped pecans or walnuts for extra texture and flavor.
- **Spice Adjustments:** Adjust the quantity of cinnamon or nutmeg to suit milder preferences.
- **Serving Cold:** Enjoy leftovers cold for a refreshing treat or reheat in the microwave.
- **Creamier Texture:** For an indulgent version, substitute half of the milk with heavy cream.

Cooking Techniques

- **Bread Selection:** Choosing the right bread is crucial. Day-old French bread is ideal as it absorbs the custard mixture well without becoming too soggy.
- **Slow Cooking Perfection:** Cooking on a low heat setting allows the flavors to meld beautifully and the pudding to set without burning.

FAQs

Q: Can I make this recipe vegan?

A: Yes, substitute the milk with almond or soy milk, and use a vegan egg replacement.

Q: How do I store leftovers?

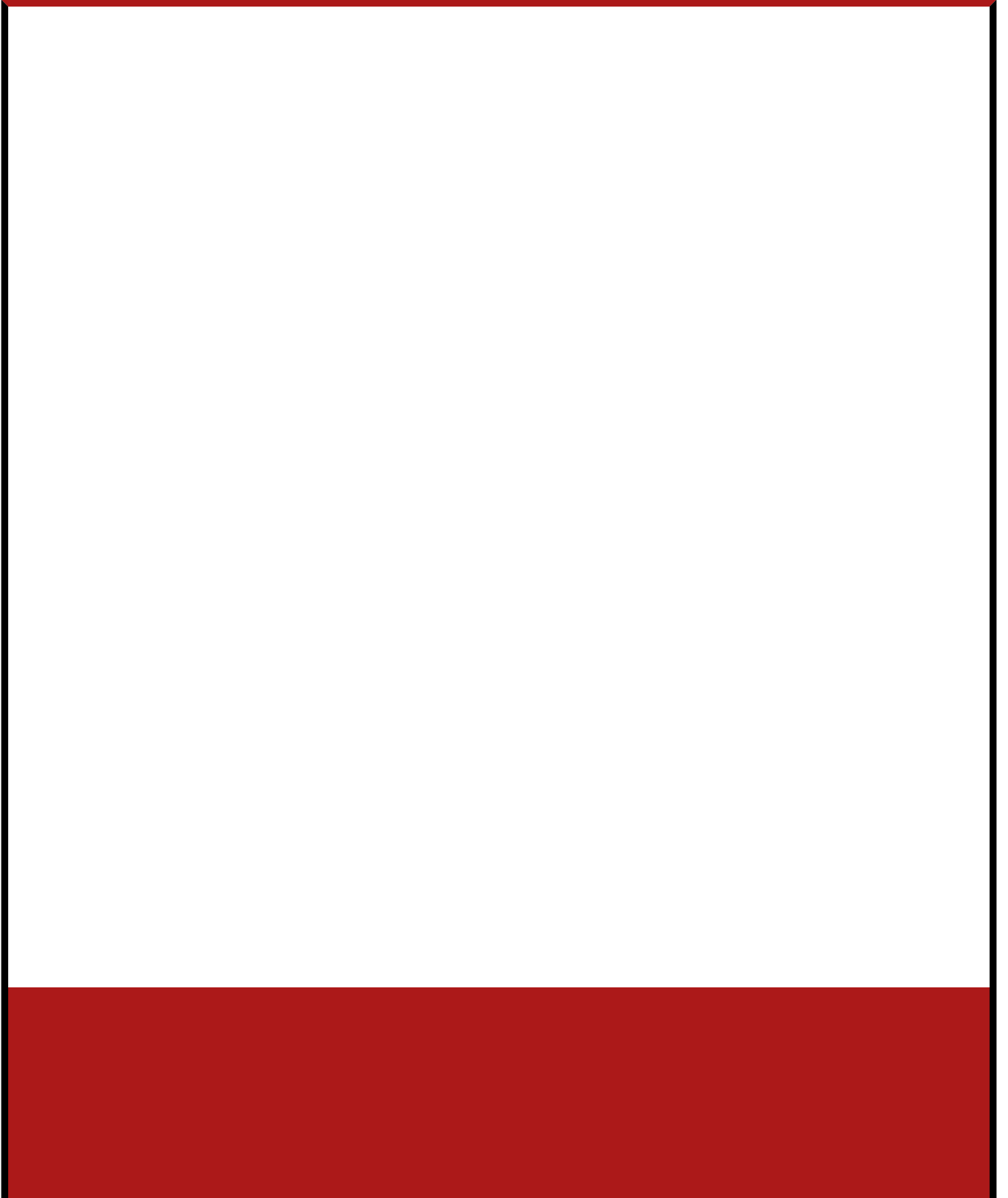
A: Store in an airtight container in the refrigerator for up to 3 days.

Conclusion

Slow Cooker Peach Bread Pudding is a delightful, easy-to-make dessert that brings comfort and sweetness to any table. It's versatile, allowing for various fruit and spice combinations, and can be enjoyed warm or cold.

Notes

- Experiment with different types of bread like brioche or challah for a richer pudding.
- The pudding can be served with a dollop of whipped cream or a scoop of vanilla ice cream for extra decadence.
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- [Ferrero Rocher Flan](#)
- [Gochujang Korean Fried Chicken](#)
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Author: Elowen Thorn

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