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Classic New Orleans Bread Pudding

## Introduction

Classic New Orleans Bread Pudding is a beloved dessert that embodies the rich culinary heritage of the Crescent City. This dish combines stale bread with a creamy custard, spices, and often a hint of bourbon or rum, making it a perfect comfort food. Whether served warm with a drizzle of sauce or enjoyed cold, this bread pudding is sure to please both locals and visitors alike.

## Detailed Ingredients with measures

Bread: 6 to 8 cups of day-old bread, cut into cubes

Milk: 2 cups

Heavy Cream: 1 cup

Sugar: 1 cup

Eggs: 4 large

Vanilla Extract: 2 teaspoons

Ground Cinnamon: 1 teaspoon

Ground Nutmeg: 1/2 teaspoon

Salt: 1/2 teaspoon

Raisins: 1 cup (optional)

Bourbon or Rum: 1/4 cup (optional)

## Prep Time

The preparation time for this classic dessert takes approximately 20-30 minutes. This includes gathering ingredients, cutting the bread, and mixing the custard.

## **Cook Time, Total Time, Yield**

Cook Time: 45-50 minutes

Total Time: About 1 hour and 15 minutes

Yield: Serves approximately 8-10 people

This delightful dish not only charms with its taste but also provides a nostalgic connection to the heart of New Orleans. Enjoy it as a dessert for gatherings or as a sweet treat for yourself.





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## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C) to ensure it's ready for baking the bread pudding.

### Step 2: Prepare the Bread

Cut the bread into cubes. Use stale bread for a better texture or leave fresh bread out overnight to dry.

### Step 3: Combine the Milk and Cream

In a large mixing bowl, whisk together the milk and heavy cream until well combined.

### Step 4: Add Sugar and Eggs

Mix in the sugar and eggs into the milk and cream mixture until fully integrated.

### Step 5: Incorporate Vanilla and Nutmeg

Add vanilla extract and nutmeg, stirring to blend all ingredients completely.

### Step 6: Mix Bread Cubes

Gently fold the bread cubes into the mixture, ensuring all pieces are soaked evenly.

### Step 7: Let it Rest

Allow the mixture to sit for about 30 minutes to let the bread absorb the liquid.

**Step 8: Prepare the Baking Dish**

Grease a baking dish with butter or non-stick spray to prevent sticking.

**Step 9: Transfer the Mixture**

Pour the soaked bread mixture into the prepared baking dish, spreading it out evenly.

**Step 10: Bake the Pudding**

Place the dish in the preheated oven and bake for 45-50 minutes, or until the top is golden brown and the center is set.

**Step 11: Cool and Serve**

Remove the bread pudding from the oven and let it cool for a few minutes before serving.

## Notes

**Note 1: Serving Suggestions**

Serve the bread pudding warm with a drizzle of sauce, such as bourbon sauce or a scoop of ice cream.

**Note 2: Storage**

Leftover bread pudding can be stored in an airtight container in the refrigerator for up to 3 days.

**Note 3: Variations**

Consider adding raisins, nuts, or chocolate chips for added flavor and texture



to your bread pudding.



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**Cook techniques**

**Click next page below**