



# Classic New Orleans Bread Pudding

## Introduction

New Orleans is a city renowned for its vibrant culture, historic architecture, and, of course, its mouthwatering cuisine. Among the many delightful dishes that originate from this enchanting locale, classic bread pudding holds a special place in the hearts of both locals and visitors. This rich and comforting dessert transforms stale bread into a luscious sweet treat, thanks to the marriage of simple ingredients like eggs, milk, and sugar, often elevated by the addition of vanilla and spices. As you dig into a serving of this decadent dessert, you may find yourself captivated by its texture and flavors, which embody the spirit of New Orleans.

In this article, we will dive deeply into the enticing world of classic New Orleans bread pudding. We will provide you with a detailed list of ingredients, preparation steps, and cooking techniques, giving you everything you need to whip up this soul-satisfying dish in your own kitchen.

## Detailed Ingredients

**Bread:** Choose day-old bread such as French bread, brioche, or challah for the best results.

**Eggs:** Essential for binding the pudding together and adding richness.

**Milk:** Whole milk is preferred for creaminess, but you can also use a combination of milk and cream for a more indulgent result.

**Sugar:** Granulated sugar sweetens the pudding; you can adjust to taste.

**Vanilla Extract:** Provides a warm, aromatic flavor that complements the dish beautifully.

**Nutmeg:** A pinch of nutmeg adds warmth and depth to the pudding.

**Cinnamon:** A staple spice, cinnamon enhances the flavors of the bread pudding.

**Salt:** A small amount to balance the sweetness of the dish.

**Raisins:** Adds texture and sweetness; alternatives like chocolate chips or nuts can be used.

See also [S'mores Chocolate Cake Recipe](#)

**Butter:** For greasing and additional richness, unsalted butter is

recommended.

Almond or Coconut Milk: For a dairy-free version, these alternatives can work well in place of traditional milk.

## Prep Time

Preparation Time: 20 minutes

## Cook Time, Total Time, Yield

Cook Time: 45 minutes

Total Time: 1 hour and 5 minutes

Yield: Serves 8-10 people

## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Begin by preheating your oven to 350°F (175°C). This ensures that your bread pudding cooks evenly and develops a golden-brown top.

### Step 2: Prepare the Bread

Cut your day-old bread into cubes, about 1-inch in size. If your bread is not stale, consider toasting it lightly in the oven to remove moisture.

### Step 3: Grease the Baking Dish

Using unsalted butter, grease a 9×13-inch baking dish to prevent the bread pudding from sticking and to add flavor.

**Step 4: Combine the Bread with Raisins**

Place the bread cubes in the greased baking dish. If you're using raisins or any other mix-ins, sprinkle them evenly over the top.

**Step 5: Mix the Wet Ingredients**

In a large mixing bowl, whisk together the eggs, milk, sugar, vanilla extract, nutmeg, cinnamon, and salt until well combined.

**Step 6: Pour the Mixture Over the Bread**

Carefully pour the egg mixture over the bread cubes, ensuring that all pieces are evenly soaked. You may want to gently press the bread down to ensure liquid absorption.

**Step 7: Let it Soak**

Allow the bread mixture to sit for about 15 minutes so that the bread can completely absorb the custard mixture.

**Step 8: Bake the Bread Pudding**

Place the dish in the preheated oven and bake for 45-55 minutes, or until the top is golden brown and a toothpick inserted into the center comes out clean.

See also [Ajvar](#)

**Step 9: Cool Before Serving**

Remove the pudding from the oven and let it cool for at least 10 minutes before serving. This additional cooling time will help the pudding set further.

**Step 10: Serve and Enjoy**

Serve warm, optionally with a drizzle of bourbon sauce or a scoop of vanilla ice cream for an extra indulgent treat.

## Notes

**Stale Bread Works Best**

Using stale bread gives the best texture and flavor. Day-old or two-day-old bread absorbs the custard better and creates a moist pudding.

**Make Ahead Option**

You can prepare the bread pudding the night before, cover it, and leave it in the refrigerator overnight. Bake it in the morning for a warm treat.

**Variations**

Feel free to customize the recipe by adding chocolate chips, nuts, or other dried fruits. Experimenting with flavors enhances the classic recipe.

## Cook Techniques

**Soaking Technique**

Allowing the bread to soak in the custard mix is crucial. This step prevents a dry pudding and ensures every bite is moist and flavorful.

**Baking Technique**

Baking at a consistent temperature is important. Monitor the cooking process to avoid over-baking, which can lead to a dry texture.

## FAQ

### **Can I use different types of bread?**

Yes, various types of bread will work, including sourdough, whole wheat, or even sweet breads like cinnamon rolls.

### **How do I store leftovers?**

Store any leftovers in an airtight container in the refrigerator for up to three days. Reheat in the microwave or oven before serving.

### **Can I freeze bread pudding?**

Yes, you can freeze bread pudding. Wrap it tightly in plastic wrap and aluminum foil; it will keep for about two months.

See also [Whole Wheat Banana Bread](#)

### **Is there a way to make this recipe vegan?**

Absolutely! Substitute eggs with flax eggs, use plant-based milk, and replace the sugar with a vegan sweetener.

## Conclusion

Classic New Orleans bread pudding is more than just a dessert; it's a testament to the creativity and resourcefulness prevalent in Southern cooking. Its combination of simple ingredients yields a dish that is rich, sweet, and deeply satisfying. Whether enjoyed as a comforting end to a meal or as a special treat during a gathering, this iconic dessert will surely transport your taste buds straight to the heart of New Orleans.

By following the detailed instructions and notes provided, you can create a bread pudding that not only honors tradition but also allows room for personal flair. As you savor every delicious bite, remember that this beloved dish reflects the unique blend of cultures and flavors that characterize the cuisine of this stunning city.

## **More recipes suggestions and combination**

### **Chocolate Chip Bread Pudding**

Add chocolate chips to the pudding for a delightful twist that chocolate lovers will adore.

### **Caramel Sauce Drizzle**

Top your bread pudding with a rich caramel sauce for an irresistibly sweet finish.

### **Custard-Based Sauce**

Pair the pudding with a warm vanilla custard sauce to enhance the overall flavor.

### **Fruit Compote**

Serve with a homemade fruit compote for added freshness and a pop of color.

### **Serving with Whipped Cream**

A dollop of freshly whipped cream elevates the dish and adds a light texture contrast.