



Classic Old Fashioned Bread Pudding Recipe

The First Bite That Stole My Heart

The smell of warm butter and sugar hit me the moment I walked into Grandma's kitchen. Golden bread pudding steamed on the counter, its edges crisp, center soft. I took one bite—custardy, rich, with a hint of rum. It tasted like love. **Ever wondered how you could turn stale bread into something unforgettable?** This recipe does just that. Share your first bread pudding memory below—was it at a diner or a family gathering?

My Messy First Attempt

I burned the butter my first time making this. The bread turned too

dark, but I used it anyway. Surprise—the toasty bits added a smoky depth! **Home cooking teaches us to embrace mistakes. They often lead to delicious surprises.** Now I intentionally let some pieces crisp extra. What's your favorite kitchen "oops" that turned out great?

Why This Pudding Shines

– Browning the bread in butter first gives it a nutty crunch. – The rum (or whisky) cuts the sweetness, balancing each bite. **Which flavor combo surprises you most—raisins and rum or the buttery glaze?** Vote in the comments!

A Dish Born from Thrift

This pudding started in 11th-century Europe. Cooks used stale bread to avoid waste. *Did you know some versions included meat or fish before sugar became cheap?* By the 1800s, sweet puddings were a treat worldwide. Now it's a comfort classic. Tell us—do you have a family twist on this recipe?



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Ingredients:

Ingredient	Amount	Notes
French Bread	1 long loaf	Cut into bite-size pieces
Salted butter	½ cup (1 stick)	For browning bread
Raisins	1 cup	
Milk	4 cups	
Large eggs	4	
Granulated sugar	2 cups	
Vanilla extract	2 Tablespoons	
Dark rum or whisky	½ cup	Can substitute with rum extract or additional milk
Salted butter (for glaze)	½ cup (1 stick)	Melted and cooled
Powdered sugar (for glaze)	2 cups	

How to Make Classic Bread Pudding

Step 1

See also Beef Enchiladas Recipe

Preheat your oven to 350°F. Grease a 2-quart casserole dish. Tear French bread into bite-sized pieces. Browning them in butter adds crunch. **Step 2** Melt butter in a skillet over medium heat. Stir bread until golden and buttery. Transfer to the dish, then scatter raisins on top. **Step 3** Whisk milk, eggs, sugar, vanilla, and rum in a bowl. Pour over the bread. Let it soak for 5 minutes before baking. **Step 4** Bake for 1 hour, checking at 40 minutes. It's done when set and pulling from the sides. (Hard-learned tip: Don't skip the rum—it cuts the sweetness!) **Step 5** Mix melted butter and powdered sugar for the glaze. Drizzle over warm pudding. Serve immediately or at room temperature.

What's your go-to comfort dessert? Share below! **Cook Time:** 1 hour **Total Time:** 1 hour 10 minutes **Yield:** 12 servings **Category:** Dessert, Comfort Food

3 Twists on Bread Pudding

Chocolate Chip Swap raisins for dark chocolate chips. Add a pinch of cinnamon. Kids will beg for seconds. **Apple Cinnamon** Fold in diced apples and extra cinnamon. Top with caramel sauce. Perfect for fall.

Savory Herb Skip the sugar. Use cheese, herbs, and sun-dried tomatoes. Serve with a salad. **Which twist would you try first? Vote in the comments!**

Serving Ideas & Pairings

Top with whipped cream or vanilla ice cream. Add fresh berries for color. Pair with coffee or spiced chai. For drinks, try bourbon-laced cider or cold milk. Both balance the richness. *Fun fact: Bread pudding was born to use up stale bread!* **Which would you choose tonight?**



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Storing and Reheating Your Bread Pudding

Let's talk leftovers. Fridge your bread pudding for up to 3 days. Cover it tight to keep moisture in. Freeze slices for 2 months—thaw overnight before reheating. *Fun fact: My neighbor swears frozen bread pudding tastes better!* Reheat in the oven at 300°F for 15 minutes. Microwave works but can make it soggy. Batch-cook tip: Double the recipe and freeze half for busy weeks. Why this matters? Fresh-baked warmth beats store-bought any day. Ever tried freezing desserts? Share your tricks below!

See also [Chewy Peanut Butter Oatmeal Chocolate Bars](#)

Fixing Common Bread Pudding Problems

Too dry? Next time, add ½ cup extra milk. Soggy bottom? Let the bread soak 10 minutes before baking. Burnt top? Tent foil over the dish after 30 minutes. Why this matters? Small tweaks save your dessert from disaster. My first bread pudding was a rock—learned the hard way! Got a kitchen fail turned win? Tell us about it.

Your Bread Pudding Questions, Answered

Q: Can I make this gluten-free? A: Yes! Swap French bread for gluten-free brioche or baguette. **Q: How far ahead can I prep it?** A: Assemble everything 1 day early. Bake it fresh before serving. **Q: Any raisin swaps?** A: Try dried cranberries or chopped apples for a twist. **Q: Can I halve the recipe?** A: Absolutely. Use a smaller dish and check at 30 minutes. **Q: What if I don't have rum?** A: Skip it or use apple juice for a kid-friendly version.

Let's Keep the Conversation Going

Nothing beats sharing food and stories. Did you try this recipe? Tag **@SavoryDiscovery** on Pinterest—I'd love to see your creations! Warm kitchens, full hearts. Happy cooking! —Elowen Thorn.