

Prep Time	20 minutes
Soaking Time	30 minutes
Cook Time	45 minutes
Total Time	1 hour 35 minutes
Skill Level / Intensity	Easy to Intermediate (Requires gentle oven heating and custard whisking)
Servings	8 portions
Oven Temperature	350°F (175°C)

Table of Contents

- ✦
 - [Ingredients](#)
 - [The Bread Pudding](#)
 - [Warm Bourbon Caramel Sauce](#)
 - [Step-by-Step Instructions](#)
 - [Storage & Shelf Life](#)
 - [Nutritional Information](#)

Ingredients

The Bread Pudding

- Bread Base: 8 cups stale challah, brioche, or French bread (cut into 1-inch cubes)
- Dairy Base: 2 cups whole milk, 1 cup heavy cream
- Eggs: 4 large whole eggs, plus 2 extra egg yolks

- Sweeteners: 3/4 cup granulated white sugar, 1/4 cup packed light brown sugar
- Fats: 4 tablespoons unsalted butter (melted and slightly cooled)
- Aromatics & Spices: 2 teaspoons pure vanilla extract, 1 teaspoon ground cinnamon, 1/4 teaspoon ground nutmeg, 1/2 teaspoon kosher salt
- Optional Mix-ins: 1/2 cup raisins, dried cranberries, or toasted chopped pecans

Warm Bourbon Caramel Sauce

- 1/2 cup unsalted butter
- 1/2 cup heavy cream
- 1/2 cup packed dark brown sugar
- 2 tablespoons bourbon (or sub 1 teaspoon additional vanilla extract)
- 1 pinch sea salt

Step-by-Step Instructions

1. Prep the Bread and Pan: Intensity: Low | Time: 10 mins.

Preheat your oven to 350°F (175°C). Lightly butter a 9×13-inch ceramic or glass baking dish. Arrange the cubed bread evenly across a large baking sheet and bake for 8 to 10 minutes to dry out slightly if using fresh bread. Set aside to cool.

2.Whisk the Custard:Intensity: Low | Time: 10 mins.

In a large mixing bowl, whisk together the eggs, egg yolks, granulated sugar, brown sugar, milk, heavy cream, melted butter, vanilla extract, cinnamon, nutmeg, and salt until completely smooth and the sugar partially dissolves.

3.Soak and Assemble:Intensity: Low (Wait Period) | Time: 30 mins.

Place the dry bread cubes into the prepared baking dish. If using raisins or nuts, scatter them evenly among the bread cubes. Pour the custard mixture evenly over the bread, gently pressing down on the cubes with a spatula so every piece absorbs the liquid. Let it sit at room temperature for 30 minutes.

4.Bake to Perfection:Intensity: Medium | Time: 45 mins.

Transfer the baking dish to the middle rack of your preheated oven. Bake for 40 to 50 minutes, or until the top is golden brown and the center is set (it should slightly jiggle when gently shaken, but not slosh). An instant-read thermometer inserted in the center should register 160°F (71°C).

5.Prepare the Sauce and Serve:Intensity: Medium | Time: 10 mins.

While the pudding bakes, combine butter, heavy cream, and dark brown sugar in a small saucepan over medium heat. Bring to a gentle simmer, whisking constantly for 3 to 4 minutes until thickened. Remove from heat, stir in the bourbon and sea salt. Drizzle warm sauce over individual slices right before serving.

Storage & Shelf Life

- Refrigeration: Store cooled leftovers wrapped tightly in plastic wrap or in an airtight container in the refrigerator for up to 4 to 5 days.
- Freezing: Wrap individual sliced portions in parchment paper and aluminum foil, then store in a freezer-safe bag for up to 3 months. Thaw overnight in the fridge before reheating.
- Reheating: Reheat individual portions in the microwave for 30 to 45 seconds, or bake covered with foil at 325°F (160°C) for 15 minutes until warm throughout.

Nutritional Information

Values are estimated per serving (1 portion out of 8, including sauce).

Nutrient	Amount Per Serving	% Daily Value*
Calories	485 kcal	—
Total Fat	24g	31%
Saturated Fat	14g	70%
Trans Fat	0.5g	—
Cholesterol	165mg	55%
Sodium	380mg	17%
Total Carbohydrate	56g	20%
Dietary Fiber	2g	7%
Total Sugars	34g	—
Protein	9g	18%
Vitamin D	1.2mcg	6%
Calcium	140mg	11%

Nutrient	Amount Per Serving	% Daily Value*
Iron	2.1mg	12%
Potassium	210mg	4%