Classic Bread   
Pudding

From: Alison Mann Prep Time: 15 min

Serves: 3-4 Cook Time: 40

1. Adjust Oven rack to upper middle position and heat oven to   
 325 degrees. Line sheet pan with parchment.

2. Whisk yolks, sugar, vanilla, salt together in medium bowl.   
 Whisk in cream and milk until combined. Add bread chunks and

toss to coat. Let stand tossing occasionally for 10 minutes.

3. Spray or coat baking dish with butter or oil. Transfer mixture to   
 prepared baking dish, sprinkle with demerara sugar and place

on rimmed baking sheet, bake until custard has just set or inter-  
nal temperature is 170 degrees.

Notes

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Ingredients

3 tsp light brown sugar

3 Tbs white sugar

2 cups challa bread, torn into 1/2 inch pieces

3 egg yolks

2 tsp vanilla extract 1/2 tsp salt

1/3 cup heavy cream   
1/2 cup whole milk

1 Tbs butter melted   
Butter or oil to grease pan   
Demerara Sugar to sprinkle on top   
Optional:

Raisins   
Chocolate Chips