

JENNI MARIE'S TEST KITCHEN

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Caramel Pecan Bread Pudding

Makes 9 Servings

This recipe is a great way to use up any stale bread you have lying around. Croissants work great in this recipe too. This is one of my favorite desserts, and it's sure to impress anyone you serve it to. Enjoy!

Equipment Needed:

- 8x8 or 9x9 Baking Dish
- 2 Large Mixing Bowls
- 1 Small Mixing Bowl
- Kitchen Scale
- Cutting Board & Sharp Bread Knife
- Measuring Cups & Spoons
- Whisk & Rubber Spatula or Wooden Spoon

Directions:

1). Gather all equipment & ingredients. Preheat oven to 350°F and grease baking dish with butter or vegetable oil cooking spray. Cut bread into 1-inch cubes, and place in a large mixing bowl. If not using stale bread you can let it sit and dry out for a couple of hours before adding the wet ingredients, but this is optional.

- **16 oz. White Bread**

(anything will do - buns, croissants, sandwich bread, etc.)

- **1T. Butter or Cooking Spray to grease baking dish**

2). In a separate mixing bowl combine milk, half & half, eggs, sugar, vanilla, and salt. Whisk until all ingredients are well combined, and sugar is pretty well dissolved. Pour the wet mixture over the cubed bread, and make sure all bread is fully submerged. Let sit for 5-10 minutes.

- **2 C. Whole or 2% Milk**
- **1.5 C. Half & Half (can sub with heavy cream)**
- **4 Large Eggs Lightly Beaten**
- **1 C. Granulated Sugar**
- **1 T. Pure Vanilla Extract**
- **1/8 t. Salt**

3). In a small mixing bowl combine softened butter, brown sugar, and pecans. Mix with a fork until combined and has the consistency of wet sand. If it seems too loose, add a little more sugar, or 1 T. of flour and place it in the fridge for a few minutes to bring it to a crumbly texture.

- **6 T. Softened Butter**
- **1 C. Brown Sugar**
- **1 C. Chopped Pecans**

4). Pour half of the bread mixture into your baking dish. Top with half the crumble mixture and repeat this process. Press down into pan slightly. Pan will be very full, so it will be important to place aluminum foil or a baking sheet under the baking dish in case it spills over in the oven. Bake for 45-55 minutes at 350°F, turning pan halfway through baking time for even cooking. The center will be slightly jiggly but will set up when cooled. Allow to cool for at least 30 minutes (preferably 1 hour) before serving. Enjoy!



*****I like to serve this with whipped cream or vanilla bean ice cream. It tastes great served warm or cold. If you're not sure about bread pudding... this recipe might change your mind.***