

DESSERT

Spiced Bread Pudding

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
585 min	45 min	540 min	10	\$1.12	354 kcal



Spiced Bread Pudding is a lacto ovo vegetarian dessert. This recipe serves 10 and costs \$1.12 per serving. One portion of this dish contains roughly 7g of protein, 18g of fat, and a total of 354 calories. If you have golden raisins, spiced rum, butter, and a few other ingredients on hand, you can ma...

Ingredients

- ☐ 10 inch stale French boule
- ☐ ½ ounce crystallized ginger, chopped
- ☐ ½ cup dried cherries
- ☐ ½ cup golden raisins
- ☐ 5 cups half-and-half, divided
- ☐ 1 teaspoon dried orange peel
- ☐ 1 cinnamon stick
- ☐ ½ cup dark brown sugar
- ☐ 3 large egg yolks
- ☐ ½ cup granulated sugar
- ☐ 1 teaspoon freshly grated nutmeg
- ☐ 2 ounces spiced rum

☐ 1 tablespoons unsalted butter, melted and cooled slightly

☐ 3 large whole eggs

☐ 15 whole peppercorns

EQUIPMENT Frying pan, Oven, Sieve, Blender, Roasting pan, Microwave, Bread knife

Method

- 1 Watch how to make this recipe.
- 2 Place the cinnamon, nutmeg, dried orange peel, cloves, peppercorns, and ginger into 3 cups of half-and-half in a microwavable container and microwave on high for 3 minutes. Check the temperature of the mixture and microwave in 30 second increments until it reaches 180 degrees F. Cover and steep 15 minutes.
- 3 Place the eggs and yolks in a blender with an 8-cup carafe. Blend on the lowest speed for 30 seconds. Raise the speed to quarter power and slowly add the sugars and blend until thickened slightly, about 1 minute.
- 4 Add the remaining 2 cups half-and-half. With the machine still running, pour in the spiced half-and-half through a small hand strainer and add the rum. Use immediately, or store covered in the refrigerator for up to 72 hours.
- 5 Preheat the oven on the lowest (or warm) setting.
- 6 Cut a 7-inch round disk off the top of the boule using a long bread knife or serrated slicer. Tear the disk into pieces and scatter in a large roasting pan.
- 7 Cut all the way around the inside of the boule just inside the outer wall.
- 8 Cut downward and across the interior of the bread, first in one direction, then 90 degrees to it to create a grid, the way you would cube mango flesh to remove it from the skin.
- 9 Remove the plugs of bread and tear into hunks about the size of an egg.
- 10 Add to the roasting pan and bake until bread is dry, 1/2 to 2 hours.
- 11 Sprinkle the fruit over the bread, pour in the custard, and press the bread to submerge all the pieces. Cover and soak for 2 hours at room temperature or for up to 8 hours in the refrigerator.
- 12 Preheat the oven to 325 degrees F.
- 13 Pour the melted butter into a spray bottle and spritz the inside of the bread shell. Be sure to cover the bottom with a thin layer to prevent the custard from soaking through.

- 14 Place the bread shell in a 10-inch cast-iron skillet and place in the oven to toast the interior for 30 minutes.
- 15 Remove the bread shell from the oven and transfer the soaked bread mixture into the shell.
- 16 Bake until the bread pudding souffles and reaches an internal temperature of 165 to 170 degrees F, 1 1/2 to 2 hours.
- 17 Remove and cool 30 minutes before slicing or scooping and serving.

Nutrition per serving

354	7 g	18 g	39 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			10.3 g · 64% of daily needs
Fibre			1.2 g · 5% of daily needs
Sugar			34.3 g · 38% of daily needs
Sodium			118 mg · 5% of daily needs
Cholesterol			156 mg · 52% of daily needs
Vitamin C			1.6 mg · 2% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/spiced-bread-pudding-148290