

Vanilla Bread Pudding

Ingredient

3 eggs, beaten
300 g white sugar
25 g light brown sugar
1 g ground cinnamon
55 g butter, melted
710 ml whole milk
10 slices hearty farmhouse-style bread, toasted and cut into cubes
145 g raisins
110 g light brown sugar
8 g all-purpose flour
1 pinch ground cinnamon
1 egg
30 g butter, melted
295 ml whole milk
1 pinch salt
15 ml vanilla extract

Instructions

Preheat oven to 375 degrees F (190 degrees C). Grease a 2-quart baking dish.

In a mixing bowl, whisk 3 eggs, white sugar, 2 tablespoons of light brown sugar, 1/2 teaspoon of cinnamon, 1/4 cup of butter, and 3 cups of whole milk together, and gently stir in the bread cubes and raisins. Lightly spoon the mixture into the prepared baking dish.

Bake in the preheated oven until browned and set in the middle, 50 to 55 minutes; cover the dish with foil after 30 minutes to prevent excessive browning. Let the pudding stand for 10 minutes before serving.

For vanilla sauce, whisk 1/2 cup of light brown sugar, the flour, a pinch of cinnamon, 1 egg, 2 tablespoons of melted butter, 1 1/4 cups of whole milk, and salt together in a heavy

saucepan until smooth. Heat over medium heat, whisking constantly, until thickened and the sauce coats the back of a spoon, 10 to 12 minutes. Stir in the vanilla extract. Pour sauce over warm bread pudding, or serve on the side in a bowl.