



JERNEJ KITCHEN

VANILLA BREAD PUDDING

Vanilla Bread Pudding is a simple dessert recipe and a tasty way to use stale bread. Soft baked bread soaked with creamy vanilla sauce.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
BAKE:	40	MINUTES
TOTAL TIME:	45	MINUTES

VANILLA BREAD PUDDING

2 eggs

360 ml (1 1/2 cup) milk

80 g (1/3 cup) sugar

2 tbsp (30g) unsalted butter

1/4 tsp vanilla paste

1/4 tsp cinnamon powder

300 g (10.6 ounces) sliced bread

1 tsp powdered sugar (to serve)

TOOLS AND EQUIPEMENT

10 cm x 20 cm or 4-inch x 8-inch baking dish

large bowl

knife

PREPARATION

Grease a deep 10 cm x 20 cm or 4-inch x 8-inch baking dish with butter. Place a rack in the middle of the oven and preheat the oven to 180 °C or 350 °F.

SOAK THE BREAD

All ingredients should be at room temperature. In a bowl, whisk to combine the eggs, milk, melted (and cooled) butter, sugar, a pinch of salt, vanilla paste, and cinnamon powder. Cut the bread into 1 cm (1/2 inch) slices. Soak each bread slice in the mixture separately. Ideally, leave it to soak for a couple of seconds and up to a minute. This is essential to ensure a moist texture.

BAKE

Drain the bread and arrange it in the prepared baking dish. Pour the vanilla mixture over the bread. Place the baking dish over a baking sheet and place it in the preheated oven in the middle rack. Bake for 40 - 45 minutes at 180 °C or 350 °F or until golden brown.

SERVE

When the bread pudding bakes, remove it from the oven and set aside for a few minutes. Before serving, dust with powdered sugar then cut into slices and serve with fresh berries, if available.