

CLASSIC BREAD PUDDING

NOTE: Hearty white sandwich bread can be substituted for the challah. If you don't have stale bread, you can dry fresh bread pieces by baking them on a rimmed baking sheet in a 225-degree oven for about 40 minutes, stirring occasionally.

You will need an oval slow cooker for this recipe.

2 ½ cups heavy cream

2 ½ cups whole milk

9 large egg yolks

¾ cup (5 ¼ ounces) granulated sugar

4 teaspoons vanilla extract

2 teaspoons grated lemon zest

¾ teaspoon salt

1 pound challah, cut into 1-inch pieces (12 cups), staled overnight (Italian bread)

2 tablespoons packed brown sugar

½ teaspoon ground cinnamon

Pinch ground nutmeg

- 1. Line slow cooker with aluminum foil collar and lightly coat with vegetable oil spray. Whisk cream, milk, egg yolks, granulated sugar, vanilla, lemon zest, and salt in large bowl until sugar has dissolved. Stir in challah and let sit, pressing on challah occasionally, until custard is mostly absorbed, about 10 minutes.**

- 2. Transfer challah mixture to prepared slow cooker and spread into even layer. Combine brown sugar, cinnamon, and nutmeg in bowl and sprinkle over top. Cover and cook until center of bread pudding is set, 3 to 4 hours on low.**
- 3. Turn off slow cooker and let bread pudding cool, covered, for 30 minutes. Discard foil collar. Serve.**

MAKING A FOIL COLLAR: Fold sheets of aluminum foil to make six-layered foil rectangle that measures roughly 16 inches long by 4 inches wide. Press collar into back side of slow cooker; food will help hold collar in place.

SERVES: 8 to 10

COOKING TIME: 3 to 4 hours on low

SLOW COOKER SIZE: 5 to 7 quarts

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WHY THIS RECIPE WORKS Our slow-cooker bread pudding boasts tender bread cubes enveloped by a rich custard and accented with a few stir-ins and a simple topping. After testing types of bread, we settled on challah for its rich flavor. Using staled bread was key because it was much better at soaking up our custard. By soaking and pressing the bread into the custard for just 10 minutes prior to cooking, we ensured that the bread absorbed the custard evenly. After 3 hours in the slow cooker, our bread pudding was moist, evenly cooked, and definitely luxurious.

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Photography: Daniel J. van Ackere



We like stale bread in this recipe because it soaks up the custard and ensures a moist bread pudding.

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