

Slow-Cooker Bourbon Bread Pudding

1 comment

DESSERTS OR BAKED GOODS

PUDDINGS, CUSTARDS, GELATINS, & SOUFFLES

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

SERVES 8 to 10

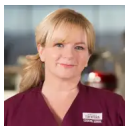
TIME 3 to 4 hours on low

SLOW COOKER SIZE 5 to 7 quarts

WHY THIS RECIPE WORKS

Getting the texture of this company-worthy dessert just right was a challenge; early tests yielded mushy or dry puddings. After testing types of bread, we settled on challah for its rich flavor. Using staled bread was key as 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, we had moist, evenly cooked bread pudding that was definitely luxurious.

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Slow-Cooker Cassoulet

GATHER YOUR INGREDIENTS

- ☐ 2 ½ cups heavy cream
- ☐ 2 ½ cups whole milk
- ☐ 9 large egg yolks
- ☐ ¾ cup packed (5 1/4 ounces) plus 2 tablespoons brown sugar
- ☐ ⅓ cup bourbon
- ☐ 1 tablespoon vanilla extract
- ☐ ¾ teaspoon salt
- ☐ ¼ teaspoon cardamom

- ☐ 1 pound challah, cut into 1-inch pieces (12 cups), staled overnight
- ☐ ½ cup pecans, toasted and chopped

View Nutritional Information 

KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



BEFORE YOU BEGIN

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.

1

INSTRUCTIONS

Line slow cooker with aluminum foil collar and lightly coat with vegetable oil spray. Whisk cream, milk, egg yolks, $\frac{3}{4}$ cup sugar, bourbon, vanilla, salt, and cardamom in large bowl until sugar has dissolved. Stir in challah and let sit, pressing on bread occasionally, until custard is mostly absorbed, about 10 minutes.

2

Transfer challah mixture to prepared slow cooker and spread into even layer. Sprinkle with remaining 2 tablespoons sugar. 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 and sprinkle with pecans. Serve.

Making a Foil Collar 

RECOMMENDED READING



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MY RATING



