

Slow-Cooker Rum-Raisin Bread Pudding

0 comments

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

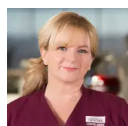
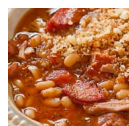
TIME 3 to 4 hours on low

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. We found that staled bread 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. [Read Less](#)



TRY THIS RECOMMENDED COOKING COURSE

Slow-Cooker Cassoulet

GATHER YOUR INGREDIENTS

- ☐ $\frac{2}{3}$ cup raisins
 - ☐ $\frac{1}{4}$ cup dark rum
 - ☐ 2 $\frac{1}{2}$ cups heavy cream
 - ☐ 2 $\frac{1}{2}$ cups whole milk
 - ☐ 9 large egg yolks
 - ☐ $\frac{3}{4}$ cup packed (5 $\frac{1}{4}$ ounces) plus 2 tablespoons brown sugar
 - ☐ 1 tablespoon vanilla extract
 - ☐ $\frac{3}{4}$ teaspoon salt
 - ☐ 1 pound challah, cut into 1-inch pieces (12 cups), staled overnight
-

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. Microwave raisins and rum in small bowl until hot, about 45 seconds; let cool slightly.

2

Whisk cream, milk, egg yolks, $\frac{3}{4}$ cup sugar, vanilla, and salt in large bowl until sugar has dissolved. Stir in challah and raisin mixture and let sit, pressing on bread occasionally, until custard is mostly absorbed, about 10 minutes.

3

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.

4

Turn off slow cooker and let bread pudding cool, covered, for 30 minutes. Discard foil collar. Serve.

Making a Foil Collar 

RECOMMENDED READING



Did you know? **Recipe ratings** are here! Members can now rate recipes (from one to five stars) and see what other members think. Rate your favorites now.

Feedback from our home cook community is the backbone of our recipe development process. Have thoughts about this recipe? **Share it**, or leave a rating and comment below.

MY RATING



