

Overnight Bread Pudding Recipe

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Prep time is less than 10 minutes for this easy-to-assemble dish.

Simply spread slices of French bread in a baking dish, cover with a mixture of milk, eggs, sugar and vanilla, then sprinkle with cinnamon. Let it sit in the fridge overnight, then add pats of butter and bake until it sets.

Active Time: 6 minutes

Total Time: 12 hours 51 minutes

Recipe Ingredients

- 1 loaf (8 ounces) French bread, ends trimmed, bread cut diagonally in 1-inch-thick slices
- 3 cups milk
- 6 large eggs
- 2 tablespoons sugar
- 1 tablespoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1 tablespoon butter or margarine

Recipe Preparation

1. Grease a shallow 2 1/2-quart baking dish.
2. Arrange bread in a single layer in prepared dish, squeezing slices to fit if necessary.
3. In a large bowl whisk milk, eggs, sugar and vanilla until blended. Pour evenly over bread. Sprinkle cinnamon over top. Cover and refrigerate overnight or up to 24 hours.
4. To serve: Heat oven to 350°F. Uncover baking dish, dot pudding with butter and bake 45 minutes or until set and a light golden brown.

Planning Tip: Can be made through Step 3 up to one day ahead.

Nutrition Facts

Yield 4 servings
Servings 4

Amount Per Serving

Calories 444

Total Fat 19g

Saturated Fat 0

Cholesterol 352mg

Sodium 556mg

Total Carbohydrates 46g

Dietary Fiber 0

Protein 20g