

# Eggnog Bread Pudding with Salted Caramel Sauce

Poetry & Pies

**prep time:** 20-25 minutes

**bake time:** 30-35 minutes

**total time:** 1 hour

**servings:** 8-12



## Ingredients

- 1 loaf brioche or challah (I used about  $\frac{3}{4}$  of a one pound/453g loaf)
- $\frac{1}{4}$  cup (56g) unsalted butter
- 1 cup (240g) whole milk
- 1 cup (240g) eggnog
- 2 whole eggs, room temperature
- $\frac{1}{2}$  cup (100g) brown sugar
- $\frac{1}{4}$  teaspoon (1g) sea salt
- 1 teaspoons (3g) [ground cinnamon](#)
- $\frac{1}{2}$  teaspoon (1g) ground nutmeg
- one batch [easy caramel sauce](#) (add  $\frac{1}{2}$  to 1 teaspoon sea salt for salted caramel)

## Instructions

1. Preheat the oven to 350F/175C.
2. Cut brioche into roughly  $\frac{1}{2}$  inch cubes. You will need enough for [6 large](#) or [12 small ramekins](#) (or an [8x8 square pan](#)). You can also double the recipe and make this in a [9x13 pan](#).
3. Place however much bread you need on a [rimmed baking sheet](#). Toast for 5-10 minutes, until most of the bread has begun to turn golden. Toss halfway for even browning.

4. While the bread toasted, melt the butter. Immediately drizzle toasted bread with butter and toss to coat. Set aside.
5. In a medium mixing bowl, whisk together milk, eggnog, eggs, brown sugar, salt, cinnamon, and nutmeg. Mix until the sugar has dissolved.
6. Fill each ramekin with toasted bread, all the way to the top. Whisk custard again to ensure the spices are evenly distributed. Drizzle custard over the bread, going slowly to ensure most of the bread is coated. There's no need to mix or let it sit and absorb the custard.
7. Place ramekins on a baking sheet and bake at 350F/175C for 30-35 minutes (40-45 if using an 8x8 pan), or until the filling is set. It should be wobbly/jiggly but not sloshy.
8. Let pudding cool at least 30 minutes before serving.
9. While pudding cools, make the caramel sauce. Add ½ to 1 teaspoon sea salt to the recipe to make salted caramel. Optionally, you can also use ½ cup heavy cream for a thinner sauce.
10. Once bread pudding is cooled, drizzle with caramel and serve immediately.

*Enjoy!*

*pudding can be made ahead, refrigerated, then reheated at 225F/100C for about an hour until heated through.*