

Crème Caramel Bread Pudding

Ingredients

- 1 1/4 cups (packed) dark brown sugar
- 4 1/2 cups 1/2-inch cubes crust less egg bread (such as challah or brioche)
- 7 large eggs
- 2 cups heavy whipping cream
- 1 cup whole milk
- 2 tablespoons sugar
- 2 teaspoons vanilla extract
- 1/4 teaspoon freshly grated nutmeg
- 2 pinches of salt

Preparation

Spread brown sugar evenly in bottom of 8x8x2-inch glass baking dish (or other 9- to 10-cup dish). Sprinkle bread cubes evenly over. Combine eggs, cream, milk, 2 tablespoons sugar, vanilla, nutmeg, and salt in large bowl; whisk to blend well. Pour custard through sieve over bread in dish. Let pudding stand 30 minutes, occasionally pressing on bread to submerge.

Position rack in center of oven and preheat to 350°F. Place baking dish in roasting pan. Pour enough lukewarm water into roasting pan to come halfway up sides of baking dish. Bake pudding until set, brown on top, and small knife inserted into center comes out clean, about 1 hour 15 minutes. Let cool in water 20 minutes.

Spoon bread pudding into dessert bowls and serve warm.

Test-kitchen tip

To keep the water in the roasting pan from boiling (which would affect the texture of the pudding), add several ice cubes to the water every 10 to 15 minutes to bring down the temperature.