

# Cinnamon Raisin Bread Pudding

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Warm, comforting, and full of nostalgic flavors, Cinnamon Raisin Bread Pudding is a dessert that feels like a cozy hug. This recipe takes slightly stale bread and transforms it into a creamy, custard-like delight, flavored with cinnamon, vanilla, and plump raisins. Topped with a luscious vanilla sauce or simply a dusting of powdered sugar, it's perfect for chilly evenings or as a make-ahead dessert for gatherings. The best part? It's simple to prepare yet tastes indulgently rich.

## Ingredients:

- 6 cups cinnamon raisin bread, cubed
- 3 large eggs
- 2 cups whole milk
- 1 cup heavy cream
- ½ cup granulated sugar
- ½ cup brown sugar
- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon salt
- ½ cup raisins (optional, for extra raisins)
- 2 tablespoons unsalted butter, melted

## Instructions:

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Grease a 9×13-inch baking dish or a similarly sized casserole dish.
2. **Prepare the Bread:** Spread the cubed cinnamon raisin bread evenly in the prepared baking dish. If the bread is very fresh, consider lightly toasting it first for better texture.
3. **Make the Custard:** In a large bowl, whisk together the eggs, milk, heavy cream, granulated sugar, brown sugar, vanilla extract, cinnamon, nutmeg, and salt until smooth and well combined.
4. **Combine Bread and Custard:** Pour the custard mixture over the bread cubes, ensuring all pieces are well-coated. Gently press down with a spatula to help the bread absorb the liquid. Allow it to sit for about 15 minutes.
5. **Add Raisins:** If desired, sprinkle additional raisins evenly throughout the bread mixture for extra bursts of flavor.
6. **Bake:** Drizzle the melted butter over the top, then bake in the preheated oven for 45-50 minutes, or until the pudding is set and golden brown on top.
7. **Cool and Serve:** Allow the bread pudding to cool slightly before serving. Serve warm with vanilla sauce, whipped cream, or a dusting of powdered sugar.

Enjoy the indulgent, custard-filled goodness of this classic dessert!