

# Bread Pudding Recipes To Get Over Yorkshire Pudding

Yorkshire pudding is a classic British dish that is often served with roast beef. It is made from a batter of flour, eggs, and milk, and is baked in a hot oven until it is golden brown and puffy. Yorkshire pudding is a delicious and filling dish, but it can be difficult to make perfectly. If you are looking for a delicious and easy-to-make bread pudding recipe, then you have come to the right place. In this article, we will share with you three of our favorite bread pudding recipes.

## Recipe 1: Classic Bread Pudding

This classic bread pudding recipe is made with simple ingredients that you probably already have on hand. It is a delicious and comforting dish that is perfect for a cold winter day.



### Everything but Yorkshire Pudding: Bread Pudding Recipes to Get over Yorkshire Pudding by Chloe Tucker

★★★★★ 5 out of 5

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## **Ingredients:**

- 1 loaf (1 pound) of white bread, cubed
- 1 cup of sugar
- 1 teaspoon of ground cinnamon
- 1/2 teaspoon of ground nutmeg
- 1/4 teaspoon of salt
- 3 eggs
- 3 cups of milk
- 1/2 cup of raisins (optional)
- 1/2 cup of chopped nuts (optional)

## **Instructions:**

1. Preheat the oven to 350 degrees F (175 degrees C).
2. In a large bowl, combine the bread cubes, sugar, cinnamon, nutmeg, and salt.
3. In a separate bowl, whisk together the eggs and milk.
4. Add the wet ingredients to the dry ingredients and stir until well combined.
5. Add the raisins and nuts, if desired.
6. Pour the mixture into a greased 9x13 inch baking dish.
7. Bake for 30-35 minutes, or until the pudding is set and golden brown.

8. Serve warm with your favorite toppings, such as whipped cream, ice cream, or fruit.

## **Recipe 2: Chocolate Bread Pudding**

This chocolate bread pudding recipe is a decadent and delicious treat that is perfect for chocolate lovers. It is made with chocolate chips, cocoa powder, and a rich chocolate sauce.

### **Ingredients:**

- 1 loaf (1 pound) of white bread, cubed
- 1 cup of sugar
- 1/2 cup of cocoa powder
- 1/2 teaspoon of ground cinnamon
- 1/4 teaspoon of salt
- 3 eggs
- 3 cups of milk
- 1 cup of chocolate chips
- 1/2 cup of chopped nuts (optional)

### **For the Chocolate Sauce:**

- 1 cup of heavy cream
- 1/2 cup of chocolate chips
- 1/4 teaspoon of vanilla extract

## **Instructions:**

1. Preheat the oven to 350 degrees F (175 degrees C).
2. In a large bowl, combine the bread cubes, sugar, cocoa powder, cinnamon, and salt.
3. In a separate bowl, whisk together the eggs and milk.
4. Add the wet ingredients to the dry ingredients and stir until well combined.
5. Add the chocolate chips and nuts, if desired.
6. Pour the mixture into a greased 9x13 inch baking dish.
7. Bake for 30-35 minutes, or until the pudding is set and golden brown.
8. To make the chocolate sauce, combine the heavy cream, chocolate chips, and vanilla extract in a small saucepan.
9. Cook over medium heat, stirring constantly, until the chocolate is melted and the sauce is smooth.
10. Serve the bread pudding warm with the chocolate sauce drizzled over the top.

## **Recipe 3: Apple Bread Pudding**

This apple bread pudding recipe is a delicious and comforting dessert that is perfect for fall. It is made with apples, cinnamon, and nutmeg, and is topped with a crunchy streusel topping.

## **Ingredients:**

- 1 loaf (1 pound) of white bread, cubed

- 1 cup of sugar
- 1 teaspoon of ground cinnamon
- 1/2 teaspoon of ground nutmeg
- 1/4 teaspoon of salt
- 3 eggs
- 3 cups of milk
- 3 cups of peeled and sliced apples

### **For the Streusel Topping:**

- 1/2 cup of all-purpose flour
- 1/2 cup of packed light brown sugar
- 1/2 cup of rolled oats
- 1/4 cup of butter, melted
- 1/4 teaspoon of ground cinnamon

### **Instructions:**

1. Preheat the oven to 350 degrees F (175 degrees C).
2. In a large bowl, combine the bread cubes, sugar, cinnamon, nutmeg, and salt.
3. In a separate bowl, whisk together the eggs and milk.
4. Add the wet ingredients to the dry ingredients and stir until well combined.
5. Fold in the apples.

6. Pour the mixture into a greased 9x13 inch baking dish.
7. In a small bowl, combine the ingredients for the streusel topping.
8. Sprinkle the streusel topping over the bread pudding.
9. Bake for 30-35 minutes, or until the pudding is set and the streusel topping is golden brown.
10. Serve warm with whipped cream or ice cream, if desired.

These are just a few of our favorite bread pudding recipes. Bread pudding is a delicious and comforting dessert that is perfect for any occasion. So next time you are looking for a sweet treat, give one of these recipes a try. You won't be disappointed!

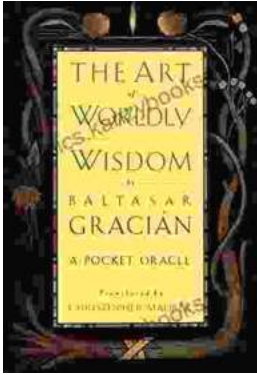


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