

# Pecan Bread Pudding

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*This is a lovely warming pud, made richer with the addition of pecan nuts and spices. Serve with a bit of whisky sauce for a true American twist on the British classic.*

## Ingredients:

500g brioche or croissants, ripped into pieces  
100g chopped pecans  
100g melted butter  
300ml full fat milk  
200ml double cream  
200g caster sugar  
3 eggs  
Dash of vanilla  
1 tsp. ground cinnamon  
1 tsp. ground nutmeg

## Directions:

1. Preheat the oven to 170C and grease a large baking dish.
2. Place the bread into the baking dish, sprinkle with the pecans and the melted butter and leave to settle whilst you make the custard.
3. Whisk together the eggs with the sugar, vanilla, cinnamon and nutmeg until smooth and fluffy. Combine the milk and the cream in a jug and gradually whisk the eggs into milk.
4. Once smooth, pour the custard over the bread and pecans and scrunch them together.
5. Put the baking dish into the oven and cook for 50 minutes, or until golden brown. Serve warm.

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