

# Ekmek Pudingi

Classic Turkish bread pudding (Ekmek Pudingi) made with stale bread, custard, and bourbon sauce. Perfect comfort dessert using leftover bread.

1h 10min

HAZIRLIK

1h

PIRME

2h 10min

TOPLAM

8

PORSIYON

Easy

ZORLUK

Ekmek Pudingi

## Malzemeler

- 1 cup dry grape
- 1 bread
- 4 cup milk
- 4 egg
- 3 cup granulated sugar
- 2 tbsp vanilla extract
- 3 cup whiskey
- 1 tsp allspice
- 1 tsp cinnamon
- 3 cup butter

## Yapılışı

- Prepare the bread**

Preheat oven to 350°F (175°C). Cut 1 loaf of day-old bread into 1-inch cubes and place in a large mixing bowl.
- Pour milk**

Pour 4 cups of milk over the bread cubes and press down gently with a spoon until all milk is absorbed, about 5 minutes.
- Make the custard base**

Crack 4 eggs into a separate bowl and whisk until smooth and well beaten.
- Add sugar and spices**

Add 3 cups sugar, 2 tablespoons vanilla extract, 1 teaspoon ground cinnamon, and 1 teaspoon ground nutmeg to the eggs. Whisk until completely combined and sugar begins to dissolve.
- Combine and bake**

Pour the egg mixture over the soaked bread and fold gently with a wooden spoon until evenly distributed throughout.
- Butter the dish**

Butter a 9x13-inch baking dish thoroughly. Transfer the bread mixture to the prepared dish and spread evenly with a spatula.
- Bake**

Bake for 45-55 minutes until the center is set when gently shaken and the top is golden brown. Remove from oven and let cool for 10 minutes.
- Make the sauce**

Pour 3 cups of heavy cream into a medium saucepan and heat over medium-low heat until small bubbles form around the edges, about 5

minutes.

9 Remove from heat and whisk in remaining sugar until dissolved. Serve the warm pudding with the cream sauce poured over each portion.

## ?puçlar?

Use day-old crusty bread for the best texture - it holds its shape when soaked and creates the perfect custard-to-bread ratio. Fresh bread will become too mushy and fall apart during baking.

Soak raisins in bourbon for at least 2 hours, but overnight is even better for maximum flavor absorption. The bourbon-plumped raisins add bursts of flavor throughout the pudding.

Temper your eggs by slowly whisking hot milk into them to prevent scrambling. Add the hot liquid gradually while whisking constantly to create a smooth custard base.

Cook the bourbon sauce over low heat and whisk constantly to prevent the eggs from curdling. If it does curdle, immediately blend with an immersion blender until smooth.

Let the bread soak in the custard mixture for 15-20 minutes before baking to ensure every piece is fully saturated and will create an even texture.

Test doneness by inserting a knife in the center - it should come out mostly clean with just a few moist crumbs. The top should be golden brown and set but still slightly jiggly in the center.

For make-ahead preparation, assemble the pudding and refrigerate overnight, then bring to room temperature before baking. This actually improves the flavor as ingredients meld together.

Serve the bourbon sauce warm for the best consistency and flavor. Reheat gently in a saucepan over low heat, whisking to restore smoothness if it has thickened during storage.