

Seguin's Famous Tres Leches Bread Pudding

Sweet custard based bread pudding that is light, fluffy and reminiscent of your favorite tres leches cake.

Prep Time

10 mins

Cook Time

1 hr

Course: Breakfast, Dessert Cuisine: Latin, Southern

Keyword: dessert, EggFest, sweet, vegetarian Servings: 12 People Cost: \$10

Ingredients

Bread Pudding

- 1 loaf Puerto Rican bread (or Cuban bread)
- 5 eggs
- 2 cups milk
- ½ cup white sugar
- 1 can evaporated milk (12-14oz)
- 1 can sweetened condensed milk (12-14oz)
- 1 teaspoon vanilla extract
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon

Sauce

- ½ cup salted butter
- ½ cup white sugar
- ½ cup brown sugar
- ½ cup heavy whipping cream
- 1 teaspoon vanilla bean paste

Instructions

Bread Pudding

1. Cube bread into 1 inch cubes
2. Place bread cubes into a greased 9" x 13" pan
3. Combine remaining bread pudding ingredients (not sauce ingredients) in a bowl and whisk
4. Pour mixture over the cubed bread and press bread into the liquid
5. Allow to soak for 5-10 minutes
6. Cover with foil and bake at 350F for 45 minutes.
7. Remove foil and bake for an additional 15 minutes.

Sauce

1. Melt butter in a pan
2. Add white sugar, brown sugar, and heavy cream to melted butter and stir to combine

3. Anna usually eyeballs this part to get it right...stir until the sugar dissolves and looks like a caramel sauce
4. Remove from heat, add vanilla bean paste, stir to combine.

Bringing it all together

1. Pour sauce over bread pudding
2. Enjoy!

Notes

This tres leches bread pudding freezes well. This has been an all-star at eggfests. It is easy to make, portions easily, and tastes great.