

“Leftover” Bread Pudding in the Slow Cooker

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I always end up with off burger and dog buns, heels and stale bread. My solution is to pop these oddities into the freezer. Once I have gathered enough then I to the crockpot and a yummy dessert is in the making.



Ingredients:

4 cups bread
2 1/2 cups milk
2 eggs, beaten
3/4 cup sugar
1/4 teaspoon cinnamon
dash nutmeg
dash salt
1 teaspoon vanilla extract
2 tablespoons melted butter
1/2 cup raisins, optional

Preparation:

Lightly butter the slow cooker then add bread . In a small bowl, whisk together the milk, eggs, sugar, cinnamon, nutmeg, salt, vanilla, and melted butter. Pour milk mixture over the bread then add raisins, if desired. Gently, using a large spoon or spatula, press bread cubes down into mixture so all bread pieces will soak up milk mixture. Do not stir. Cover and cook on LOW setting for 5 to 6 hours, until bread pudding is set. Serve with ice cream or any of the sauces below.

Butter Rum Sauce

Ingredients:

1 cup light brown sugar, packed
3 tablespoons flour
1/4 teaspoon salt
1/2 cup water
2 tablespoons butter
2 teaspoons rum or rum flavoring

Preparation:

In a heavy saucepan, combine brown sugar, flour, and salt; add water. Cook over low heat, stirring constantly, until smooth and thick. Add butter and rum/ flavoring. Cool.

Vanilla Sauce

Ingredients:

1 cup sugar
2 tablespoons flour
1/4 teaspoon nutmeg
1/8 teaspoon allspice
1 cup cold water
2 tablespoons butter
1 teaspoon vanilla extract

Preparation:

In saucepan, mix together the sugar, flour, nutmeg, and allspice; blend in cold water. Bring to a simmer and simmer until clear and thickened. Blend in butter and vanilla.

Caramel Sauce

1/2 cup butter
1 cup light brown sugar
1/4 teaspoon salt
1 teaspoon vanilla
1/2 cup evaporated milk

Preparation:

In a sauce pot over med. heat, melt the butter, and brown sugar. Bring to a boil, and remove from the heat. Whisk in the salt, vanilla, and milk. The sauce can be made ahead, then warmed in the microwave—

bourbon vanilla custard sauce

1 cup milk

1 cup cream

1 vanilla bean, split lengthwise

6 tbsps sugar

6 egg yolks

2 tbsps bourbon (or more)

Heat the milk and cream in a medium saucepan until boiling. Remove from heat. Scrape the vanilla bean seeds into the hot cream. Add the vanilla pod. Cover and steep for an hour. Remove the vanilla pod and reheat the cream until just boiling. Remove from heat. Whisk the sugar and egg yolks together in a medium bowl. Temper the yolks by whisking in a few tablespoons of the hot cream at a time until you've incorporated about half of the cream. Pour the egg yolk mixture into the saucepan with the remaining hot cream/milk and stir over medium heat until the custard thickens. Remove from heat. Let cool. Stir in the bourbon. Makes 2 cups.