



Everything Spice Savory Bread Pudding

Makes: 10-12 servings

Prep Time: 20 minutes Cook Time: 40-50 minutes

Total Time: 1 hour plus chill time 2 hours

Ingredients

- 8 cups challah or brioche bread cubes (see Chef's Note)
- 6 large eggs
- 2 cups whole milk
- 1 cup heavy cream
- 1 tsp Dijon
- 1 1/2 tsp kosher salt
- 1/2 tsp black pepper
- 4 ounces cream cheese
- 1 cup sharp white cheddar
- 1/2 cup scallions
- 2 tbsp fresh dill
- 2 tbsp everything bagel seasoning
- 2 tbsp melted butter

Instructions

Butter or spray a 9x13-inch square baking dish. Spread the bread cubes evenly in the dish.

Whisk together the eggs, milk, cream, Dijon, salt and pepper. Pour the custard over the bread and gently press the bread down so it absorbs the liquid.

Scatter the cream cheese, 1/4 cup of the cheddar, scallions and dill throughout the bread. Sprinkle with 2 teaspoons of the everything bagel seasoning. Cover and refrigerate for at least 2 hours or overnight.

Remove from the refrigerator about 30 minutes before baking.

Heat oven to 350°F. Sprinkle the remaining 1/4 cup cheddar and remaining 1 teaspoon everything seasoning over the top. Drizzle with melted butter.

Bake uncovered for 40-50 minutes, until puffed, golden and set in the center. Let rest for 10-15 minutes before serving.

Chef's Note:

- Buy a challah one day ahead and let it sit uncovered overnight. Slightly stale challah will soak up that custard beautifully while still giving you a nice, structured bread pudding.
- My photos for this post are for a 1/2 recipe.