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Everything. HERBAL

by Cheryl Jabz

Faith • Herbs • Health

Made with
Herbs
and
Irish Tradition



BAILEY'S BREAD PUDDING

Rich • Creamy • Irresistibly Irish

HERBS & THEIR BENEFITS



CINNAMON

Supports healthy blood sugar levels and adds warmth and comfort.



NUTMEG

Aids digestion and provides a cozy, soothing flavor.



VANILLA

Naturally uplifting and adds a rich, sweet aroma.



RAISINS

Provide natural sweetness and are rich in antioxidants.

INGREDIENTS

- 6 cups day-old bread, cut into 1-inch cubes
- 1/2 cup raisins or dried cranberries (optional)
- 4 large eggs
- 2 cups whole milk
- 1 cup heavy cream
- 3/4 cup Bailey's Irish Cream
- 3/4 cup granulated sugar
- 1/4 cup brown sugar, packed
- 1 tsp vanilla extract
- 1 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- Pinch of salt
- 2 Tbsp unsalted butter, melted

DIRECTIONS

1. **Preheat Oven:** Preheat oven to 350°F (175°C). Grease a 9x13-inch baking dish.
2. **Prepare Bread:** Place bread cubes in the prepared dish. Sprinkle raisins or cranberries evenly over the top.
3. **Make Custard:** In a large bowl, whisk together eggs, milk, cream, Bailey's, granulated sugar, brown sugar, vanilla, cinnamon, nutmeg, and salt until well combined.
4. **Pour Custard:** Pour the custard mixture evenly over the bread cubes. Press down gently to ensure all bread is soaked. Let sit for 15–20 minutes.
5. **Add Butter:** Drizzle melted butter over the top.
6. **Bake:** Bake uncovered for 45–55 minutes, or until the top is golden brown and the center is set but still slightly creamy.
7. **Cool Slightly:** Let rest for 10 minutes before serving. Serve warm with a drizzle of Bailey's or whipped cream if desired.

Sláinte! (Cheers in Irish!)

MADE WITH SIMPLE INGREDIENTS



BREAD



EGGS



MILK & CREAM



BAILEY'S IRISH CREAM



SUGAR



CINNAMON



NUTMEG



RAISINS

Luke 11:42 (KJV)

“...ye tithe
mint and rue
and all manner
of herbs...”



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NATURAL INGREDIENTS

FAITH INSPIRED

HERBAL LIVING

MADE WITH LOVE

Everything.
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