Sticky Bun Bread Pudding Recipe

**Ingredients**
Butter (for the baking dish)

3 tablespoons soft, unsalted butter
7 slices from a brioche loaf
2 large eggs
2 large egg yolks
3 tablespoons granulated sugar
1 1/2 teaspoons vanilla
1 cup heavy cream
1 1/2 cups whole milk
4 tablespoons salted butter, cut into pieces
1/2 cup dark brown sugar
2 tablespoons light corn syrup
1 tablespoon water
1/2 cup coarsely chopped pecans

Very hot tap water (for baking)

**Method**

1. Butter a shallow 1 1/2-quart baking dish. Place an oven rack in the middle position and set the oven at 350 degrees.

2. Spread the unsalted butter on one side of each of the bread slices. Cut them in half on the diagonal and cut each half into 2 or 3 pieces to make triangles. Arrange the pieces in the baking dish in overlapping layers with the crust sides on the bottom.

3. In a bowl, whisk the eggs, egg yolks, sugar, and 1 teaspoon of the vanilla until blended. Stir in the cream and milk and mix to blend. Pour the mixture evenly over the
bread. Press the bread down into the custard with the flat of one hand and set it aside for about 15 minutes to allow the bread to absorb the custard.

4. While the bread soaks, make the topping: In a small pot over medium heat, combine the salted butter, sugar, corn syrup, and water. Stir until the butter melts and the mixture comes to a boil. Boil for 30 seconds.

5. Gently press the bread into the custard once again and sprinkle with the pecans. Drizzle the top with the syrup. Set the pudding dish inside a larger baking dish. Slide the oven rack about 1/3 of the way out and place the pudding in the oven. Pour enough hot (not boiling) water around the pudding dish to come up about halfway. Carefully slide the rack back into the oven. Bake for 35 to 40 minutes, or until the pudding is golden and crunchy on top and the custard is almost set. It should be very slightly quivery in the center.

6. Remove the pudding from the oven and remove the baking dish from the water bath. Let it cool for at least 15 minutes to allow the custard to set (it will continue to cook a little). Serve warm or at room temperature.