



Air Fryer Bread Pudding

Description

Looking for a warm, comforting dessert that's easy to make in your air fryer? This classic **bread pudding** recipe transforms simple ingredients like leftover bread, milk, and dried fruit into a golden, delicious dessert with minimal fuss. It's rich, fruity, and full of cozy spice – just the kind of sweet treat your air fryer was made for.

Why You'll Love This Air Fryer Bread Pudding

- **Easy to Make:** Minimal prep, no need to stand over the stove.
- **Perfect for Leftover Bread:** Great way to use up stale bread.
- **Baked to Perfection:** The air fryer gives it a perfectly crisp top and soft center.
- **Comforting Flavors:** A blend of warm spices, dried fruits, and a buttery texture.

Ingredients You'll Need

- **400g bread** (roughly half a loaf, torn into small pieces)
- **600ml milk**
- **500g mixed dried fruit**
- **100g caster sugar**
- **50g self-raising flour**
- **1½ tablespoons mixed spice**
- **2 large eggs, beaten**
- **100g butter, melted**
- **Extra sugar** for sprinkling on top

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How to Make Bread Pudding in the Air Fryer

Step 1: Soak the Bread

Tear up the bread into a large mixing bowl. Pour over the milk and let it sit for about **10 minutes** so the bread fully soaks up the liquid.

Step 2: Create the Base Mixture

Using a spoon, mash the milk-soaked bread until it becomes a thick, paste-like consistency.

Step 3: Add the Mix-Ins

Add in the **mixed fruit, caster sugar, self-raising flour, mixed spice, beaten eggs, and melted butter**. Stir everything together until it's well combined.

Step 4: Transfer to Baking Dish

Pour the mixture into an air fryer-safe tray or dish. You can divide it into two smaller portions if needed, depending on the size of your air fryer. Sprinkle a bit of sugar over the top for added crunch and caramelization.

Step 5: Air Fry to Perfection

Preheat your air fryer to **150°C (300°F)**.

- **Bake at 150°C for 70 minutes.**
- Then increase the temperature to **180°C (356°F)** and cook for an additional **8 minutes** to brown the top (optional but recommended for a crispy finish).

Tips for Best Results

- **Bread Choice:** Use slightly stale white or brown bread for the best texture. Even crusty bread like sourdough works.
- **Spice Swap:** No mixed spice? Use a combo of cinnamon, nutmeg, and allspice.
- **Tray Size:** Make sure your dish fits comfortably in the air fryer basket and leaves room for hot air to circulate.
- **Fruit Variations:** Add chopped nuts, raisins, sultanas, or a handful of chocolate chips for a fun twist.

Serving Suggestions

Serve warm with:

- A scoop of **vanilla ice cream**
- A drizzle of **custard or cream**
- A dusting of **powdered sugar**

This pudding also tastes great cold the next day!

Storage

Let the pudding cool completely, then cover and store in the refrigerator for up to **4 days**. Reheat individual portions in the microwave or air fryer.

Final Thoughts

This air fryer bread pudding is the perfect fuss-free dessert to satisfy your sweet tooth. Whether youâ??re making it for a family dinner or to use up extra bread, it delivers comforting flavor with minimal effort. Crispy on top, soft in the center, and packed with fruit and spiceâ??what more could you want?

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