

Photo: Chandler Cornelius

BAKING & DESSERTS Misfitsss BBQ

Chocolate brioche bread pudding from Misfitsss BBQ

By Sarra Sedghi · Rough Draft Atlanta, 4/28/2026

Ingredients

- [ ] 2 loaves brioche bread
- [ ] 1 bag semisweet chocolate chips
- [ ] 1 bag dark chocolate chips
- [ ] 6 large eggs
- [ ] 1 14-ounce. can Eagle brand sweetened condensed milk
- [ ] 1.5 quarts heavy cream
- [ ] 1 Tbsp vanilla extract
- [ ] 4 tsp salt
- [ ] 3 cups honey
- [ ] 2 sticks butter
- [ ] 1 cup sugar
- [ ] 1 Tbsp canola oil

Directions

1. Preheat oven to 350 degrees.
2. Cube brioche bread and set aside. (Optional: place cubes on a baking sheet and leave in a cold oven overnight.)
3. **Make the batter:** Combine sweetened condensed milk, 1 quart heavy cream, vanilla extract, 2 tsp salt, 1 cup honey, and all of the eggs in a large mixing bowl. Whisk until ingredients are thoroughly mixed and egg whites and yolks are no longer visible.
4. Add cubed bread and mix thoroughly until the bread has soaked up all of the liquid.
5. **Assemble the pudding:** Using a paper towel, apply a thin layer of canola oil to a baking dish or pan.
6. Add in half of the soaked brioche and evenly sprinkle semisweet and dark chocolate chips into the bread.
7. Cover with the remaining soaked brioche. Store overnight, or bake immediately.

8. Place the fully assembled bread pudding onto a baking sheet and bake for 45 minutes.
9. Use a toothpicks or spoon to poke the bread pudding, making sure it is fully baked through, adding 5 to 10 minutes if either come out wet.
10. **Make the glaze:** Meanwhile, combine butter, sugar, and remaining heavy cream, honey, and salt in a medium saucepan over medium heat. Continuously whisk as the butter melts until all ingredients are thoroughly combined.
11. Increase heat to medium high, constantly whisking. When the mixture starts to boil, reduce heat to a simmer.
12. Continue cooking and whisking until the glaze is thick enough to coat the back of a spoon.
13. **Add the glaze:** After the bread pudding is fully baked, use a butter knife to poke holes in the pudding and gently separate it from the edges of the pan.
14. Carefully pour over the finished glaze to make sure it doesn't overflow the baking dish or sheet. Create a thin coat that the pudding will absorb.
15. Scoop and serve warm with an additional drizzle of the honey butter glaze or some vanilla ice cream.

The story

This week, we're sharing the recipe for chocolate brioche bread pudding with a honey butter glaze from Misfitsss BBQ.

Bread pudding originated in England in the 11th century as a way to use up stale bread and stretch food further. Called the "poor man's pudding" back then, milk, eggs, and butter were added in the 13th century, bringing the dish closer to the dessert we know today.

"We always have a lot of bread ends we need to use. We'll get extra brioche, milk bread, or pastries to make a full batch, but about 60% of the bread is loaf ends we have leftover from service," Misfitsss BBQ co-owner Bryan Hull said.

There's no need to use fresh bread. In fact, somewhat stale bread works better for the pudding. Hull recommends cubing loaves of brioche the day before and leaving the bread pieces overnight on a baking sheet inside a cold oven to become staler.

"Any old bread will do, but if you have a favorite, go with what you normally buy. Milk bread from Leftie Lee's is my go to. I usually go with Nate's Georgia Blend for the honey," Hull said.

If you have time, Hull also recommends letting the pudding mixture sit in the fridge overnight to help soak in the ingredients.

Family Meal by Rough Draft

Hungry for more? Get Family Meal, Rough Draft's free dining newsletter, every Tuesday and Thursday: **roughdraftatlanta.com/family-meal**