



Apple-Cinnamon Bread Pudding with Ginger Ale Sauce

READY IN



40 min.

SERVINGS



8

CALORIES



907 kcal

DESSERT

Ingredients

- ☐ 20.5 ounce peach pie filling canned
- ☐ 0.3 cup brown sugar
- ☐ 6 cups cinnamon bread cubed 15 slices
- ☐ 3 eggs beaten
- ☐ 0.5 cup ginger ale
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 2 packets apple cinnamon oatmeal instant recommended: Quaker Oats
- ☐ 2 cups milk

- ☐ 0.5 cup raisins
- ☐ 0.5 teaspoon rum extract
- ☐ 1.5 teaspoons rum extract
- ☐ 0.3 teaspoon salt
- ☐ 0.5 teaspoon salt
- ☐ 1 package whipped topping mix recommended: Dream Whip

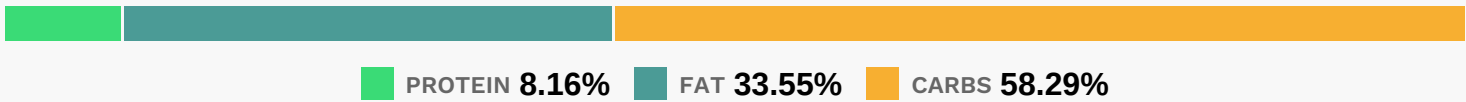
Equipment

- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ baking pan
- ☐ hand mixer

Directions

- ☐ In a bowl, whisk together eggs, milk, rum extract, salt, and brown sugar. Stir in raisin bread, pie filling, raisins, and oatmeal packets until bread cubes are moist. Spray a 9 by 12-inch baking dish with the pan spray and pour the mixture into the dish. Set aside for 30 minutes.
- ☐ Preheat oven to 350 degrees F.
- ☐ Bake pudding until it has risen, browned, and a knife inserted in center comes out clean, about 30 to 40 minutes.
- ☐ For sauce: combine all ingredients in a bowl and blend with a hand mixer until stiff peaks form.
- ☐ Serve bread with a dollop of sauce. Cover and chill until ready to use.

Nutrition Facts



Properties

Glycemic Index:35.1, Glycemic Load:65.23, Inflammation Score:-8, Nutrition Score:23.915217368499%

Nutrients (% of daily need)

Calories: 907.2kcal (45.36%), Fat: 34.7g (53.38%), Saturated Fat: 19.33g (120.82%), Carbohydrates: 135.65g (45.22%), Net Carbohydrates: 126.59g (46.03%), Sugar: 36.56g (40.62%), Cholesterol: 129.18mg (43.06%), Sodium: 933.23mg (40.58%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 18.99g (37.98%), Selenium: 43.39µg (61.99%), Vitamin B2: 0.94mg (55.52%), Folate: 199.5µg (49.87%), Manganese: 0.97mg (48.34%), Vitamin B1: 0.65mg (43.09%), Fiber: 9.06g (36.25%), Iron: 6.07mg (33.7%), Vitamin B3: 6.37mg (31.83%), Phosphorus: 294.92mg (29.49%), Copper: 0.45mg (22.32%), Vitamin A: 1002.46IU (20.05%), Calcium: 198.79mg (19.88%), Potassium: 628.82mg (17.97%), Magnesium: 59.65mg (14.91%), Zinc: 1.73mg (11.51%), Vitamin B5: 1.14mg (11.35%), Vitamin B6: 0.21mg (10.45%), Vitamin E: 1.39mg (9.28%), Vitamin D: 1.28µg (8.55%), Vitamin K: 6.28µg (5.98%), Vitamin B12: 0.3µg (4.98%), Vitamin C: 2.26mg (2.74%)