



Brioche Bread Pudding

READY IN



45 min.

SERVINGS



8

CALORIES



503 kcal

DESSERT

Ingredients

- 0.5 teaspoon almond extract
- 16 oz egg bread loaf - crusts trimmed
- 8 large eggs
- 0.3 cup sugar
- 1 tablespoon vanilla extract
- 2 cups whipping cream
- 2 cups milk whole
- 0.3 cup frangelico
- 8 servings frangelico cut into 1/2" cubes

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Equipment

food processor

bowl

baking sheet

oven

whisk

baking pan

Directions

Place bread cubes in 13- by 9- by 2-inch baking pan.

Whisk eggs, whipping cream, milk, sugar, Frangelico, vanilla extract and almond extract in large bowl to blend.

Pour over bread cubes.

Let stand 30 minutes, occasionally pressing bread into custard mixture. (Can be prepared 2 hours ahead. Cover and refrigerate.)Preheat oven to 350 degrees. Arrange reserved bread crusts on baking sheet and bake until dry, about 10 minutes. Cool. Maintain oven temperature.

Transfer crusts to food processor and grind until fine crumbs form.

Sprinkle 1 cup crust crumbs over top of pudding.

Bake until pudding is set in center, about 40 minutes. Cool slightly.

Serve warm.This recipe yields 8 to 10 servings.

Nutrition Facts



PROTEIN 12.31% **FAT 56.91%** **CARBS 30.78%**

Properties

Glycemic Index:13.51, Glycemic Load:5.45, Inflammation Score:-7, Nutrition Score:15.416086956522%

Nutrients (% of daily need)

Calories: 502.59kcal (25.13%), Fat: 31.61g (48.63%), Saturated Fat: 17.29g (108.04%), Carbohydrates: 38.46g (12.82%), Net Carbohydrates: 37.16g (13.51%), Sugar: 12.34g (13.71%), Cholesterol: 289.47mg (96.49%), Sodium: 325.93mg (14.17%), Alcohol: 0.65g (3.58%), Protein: 15.38g (30.76%), Selenium: 35.4µg (50.57%), Vitamin B2: 0.67mg (39.69%), Vitamin A: 1363.11IU (27.26%), Phosphorus: 255.33mg (25.53%), Folate: 85.41µg (21.35%), Vitamin B1: 0.31mg (20.97%), Calcium: 195.3mg (19.53%), Vitamin D: 2.85µg (19%), Vitamin B12: 0.93µg (15.44%), Manganese: 0.31mg (15.25%), Iron: 2.66mg (14.8%), Vitamin B3: 2.9mg (14.49%), Vitamin B5: 1.31mg (13.06%), Zinc: 1.49mg (9.92%), Vitamin B6: 0.18mg (8.99%), Vitamin E: 1.25mg (8.34%), Potassium: 285.13mg (8.15%), Magnesium: 28.48mg (7.12%), Copper: 0.14mg (6.84%), Fiber: 1.3g (5.22%), Vitamin K: 2.75µg (2.62%)