



Challah Bread Pudding with Kahlua Cream Sauce

♥ Popular

READY IN



135 min.

SERVINGS



12

CALORIES



715 kcal

DESSERT

Ingredients

- ☐ 1 loaf egg bread loaf – crusts plain (unseeded)
- ☐ 2 cups chocolate chips
- ☐ 2 tsp cinnamon
- ☐ 1 eggs
- ☐ 6 eggs beaten
- ☐ 1 tbsp flour
- ☐ 1 quart half and half

- ☐ 1 pint cup heavy whipping cream
- ☐ 1 tbsp rum / brandy / coffee liqueur
- ☐ 0.5 cup brown sugar light
- ☐ 0.3 tsp nutmeg
- ☐ 0.8 cup sugar
- ☐ 3 tbsp butter unsalted
- ☐ 1.5 tsp vanilla
- ☐ 1 tsp vanilla extract pure
- ☐ 1 cup walnut pieces chopped

Equipment

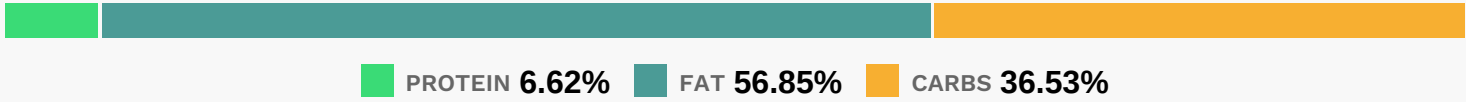
- ☐ hand mixer
- ☐ immersion blender

Directions

- ☐ Save Recipe
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- ☐ Challah Bread Pudding with Kahlua Cream Sauce
- ☐ Challah Bread Pudding Ingredients1 loaf plain (unseeded) challah bread– day old is okay1 cup chopped walnuts1 quart half and half6 eggs, beaten1 cup sugar1/2 cup light brown sugar2 tbsp melted butter2 tsp cinnamon1 1/2 tsp vanilla1/2 tsp nutmeg1/2 tsp salt2 cups raisins or chocolate chips (optional)Kahlua Cream Sauce Ingredients3 tbsp unsalted butter1 pint heavy whipping cream1 egg3/4 cup sugar1 tbsp flour1/4 tsp nutmeg
 - ☐ Dash of salt1 tbsp Kahlua liqueur1 tsp pure vanilla extract
 - ☐ You will also need
 - ☐ Electric mixer or immersion blender
 - ☐ NoteIt can be difficult to find Kahlua with a kosher hechsher. Imported Kahlua under the Spanish label was approved by Star K in 2008, but the standards can change. If you're concerned about this, simply double the vanilla in the sauce in place of kahlua.
- ☐ Prep Time: 45 Minutes

- ☐ Cook Time: 1:15 – 1 Hour 30 Minutes
- ☐ Total Time: 2 – 2 Hours 15 Minutes
- ☐ Servings: 12 Servings
- ☐ Kosher Key: Dairy

Nutrition Facts



Properties

Glycemic Index:20.01, Glycemic Load:9.22, Inflammation Score:-6, Nutrition Score:13.63565201863%

Flavonoids

Cyanidin: 0.26mg, Cyanidin: 0.26mg, Cyanidin: 0.26mg, Cyanidin: 0.26mg

Nutrients (% of daily need)

Calories: 714.99kcal (35.75%), Fat: 45.89g (70.6%), Saturated Fat: 23.81g (148.82%), Carbohydrates: 66.35g (22.12%), Net Carbohydrates: 64.57g (23.48%), Sugar: 44.66g (49.62%), Cholesterol: 194.52mg (64.84%), Sodium: 242.17mg (10.53%), Alcohol: 0.57g (100%), Alcohol %: 0.29% (100%), Protein: 12.02g (24.04%), Selenium: 23.87µg (34.1%), Vitamin B2: 0.53mg (31.26%), Manganese: 0.62mg (30.99%), Vitamin A: 1169.06IU (23.38%), Phosphorus: 224.68mg (22.47%), Calcium: 204.07mg (20.41%), Folate: 66.6µg (16.65%), Vitamin B1: 0.25mg (16.39%), Copper: 0.26mg (12.77%), Iron: 2.1mg (11.66%), Vitamin B3: 2.13mg (10.65%), Potassium: 366.39mg (10.47%), Magnesium: 37.79mg (9.45%), Vitamin B5: 0.9mg (9.05%), Zinc: 1.35mg (9.03%), Vitamin D: 1.35µg (8.99%), Vitamin B6: 0.18mg (8.93%), Vitamin B12: 0.49µg (8.09%), Vitamin E: 1.09mg (7.26%), Fiber: 1.78g (7.11%), Vitamin K: 3.35µg (3.19%), Vitamin C: 1.09mg (1.32%)