



Christmas stollen pudding

READY IN



55 min.

SERVINGS



6

CALORIES



242 kcal

Ingredients

- ☐ 300 ml double cream
- ☐ 300 ml milk
- ☐ 2 eggs beaten
- ☐ 6 amaretti cookies crushed
- ☐ 1 kg frangelico cubed
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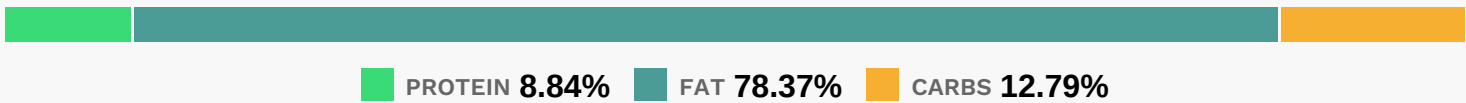
Equipment

- ☐ oven

Directions

- ☐ Heat oven to 180C/160 fan/gas
- ☐ Put the stollen cubes into an ovenproof serving dish.
- ☐ Mix the cream, milk and eggs together and pour over the stollen.
- ☐ Sprinkle over the amaretti biscuits.
- ☐ Bake for 45 mins until golden and slightly risen.
- ☐ Serve dusted with icing sugar, if you like.

Nutrition Facts



Properties

Glycemic Index:6.33, Glycemic Load:0.92, Inflammation Score:-5, Nutrition Score:5.1317391253036%

Nutrients (% of daily need)

Calories: 241.83kcal (12.09%), Fat: 21.44g (32.98%), Saturated Fat: 13.02g (81.35%), Carbohydrates: 7.88g (2.63%), Net Carbohydrates: 7.72g (2.81%), Sugar: 7.31g (8.12%), Cholesterol: 117.59mg (39.2%), Sodium: 66.6mg (2.9%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.44g (10.88%), Vitamin A: 902.12IU (18.04%), Vitamin B2: 0.23mg (13.69%), Vitamin D: 1.67µg (11.1%), Phosphorus: 110.3mg (11.03%), Calcium: 104.84mg (10.48%), Selenium: 6.99µg (9.99%), Vitamin B12: 0.49µg (8.16%), Vitamin B5: 0.55mg (5.45%), Vitamin E: 0.64mg (4.28%), Potassium: 145.37mg (4.15%), Vitamin B6: 0.07mg (3.7%), Zinc: 0.52mg (3.48%), Vitamin B1: 0.04mg (2.99%), Magnesium: 11.47mg (2.87%), Folate: 8.91µg (2.23%), Iron: 0.36mg (2.02%), Vitamin K: 1.81µg (1.72%)