



Donut Bread Pudding

 Vegetarian  Gluten Free

READY IN



70 min.

SERVINGS



12

CALORIES



442 kcal

DESSERT

Ingredients

- 1 stick butter
- 1 pound confectioners' sugar
- 12 servings rum dark
- 2 eggs beaten
- 9 ounce fruit cocktail with their juice canned
- 1.5 teaspoons ground cinnamon
- 9 ounce raisins
- 1 pinch salt

- 14 ounce condensed milk sweetened canned
- 24 donuts cut into cubes (recommended: krispy kreme)
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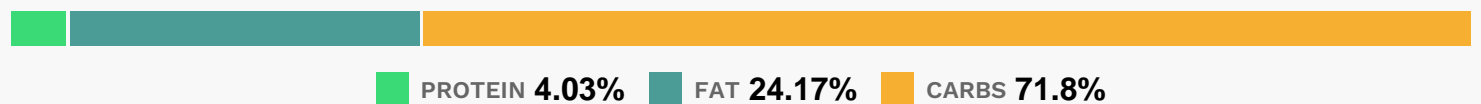
Equipment

- sauce pan
- oven
- whisk
- mixing bowl
- casserole dish

Directions

- Preheat oven to 350 degrees F.
- In a large mixing bowl, whisk together all ingredients except for the donut cubes and Butter Rum Sauce.
- Add the donut cubes and toss until they have absorbed as much of the liquid as possible.
- Pour the mixture into a casserole dish and bake for 1 hour.
- Serve with Butter Rum Sauce.
- In a saucepan, melt the butter and gradually stir in the confectioners' sugar.
- Add rum and heat until bubbly.

Nutrition Facts



Properties

Glycemic Index:20.4, Glycemic Load:21.57, Inflammation Score:-3, Nutrition Score:5.4369565144829%

Nutrients (% of daily need)

Calories: 441.54kcal (22.08%), Fat: 11.34g (17.45%), Saturated Fat: 6.93g (43.29%), Carbohydrates: 75.83g (25.28%), Net Carbohydrates: 74.04g (26.93%), Sugar: 57.96g (64.4%), Cholesterol: 58.77mg (19.59%), Sodium: 124.36mg (5.41%), Alcohol: 5.01g (100%), Alcohol %: 4.37% (100%), Protein: 4.25g (8.5%), Vitamin B2: 0.22mg (13.23%),

Phosphorus: 119.5mg (11.95%), Calcium: 110.41mg (11.04%), Selenium: 7.71µg (11.01%), Potassium: 331.56mg (9.47%), Vitamin A: 408.19IU (8.16%), Fiber: 1.79g (7.16%), Manganese: 0.14mg (7%), Copper: 0.1mg (4.8%), Iron: 0.85mg (4.75%), Magnesium: 17.26mg (4.31%), Vitamin B1: 0.06mg (4.12%), Vitamin B6: 0.08mg (4.05%), Vitamin B5: 0.39mg (3.94%), Vitamin B12: 0.23µg (3.78%), Zinc: 0.49mg (3.24%), Vitamin E: 0.46mg (3.07%), Vitamin C: 2.42mg (2.94%), Folate: 8.66µg (2.16%), Vitamin B3: 0.4mg (2.01%), Vitamin K: 1.51µg (1.44%), Vitamin D: 0.21µg (1.42%)