



Joey's Bread Pudding



Vegetarian

READY IN

ready

75 min.

SERVINGS

servings

10

CALORIES

calories

619 kcal

DESSERT

Ingredients



2 tablespoons butter softened



12 eggs



1 pinch ground cinnamon



1 pinch ground nutmeg



5 cups half-and-half cream



3 tablespoons vanilla extract



1 pound bread white toasted sliced



3 cups sugar white

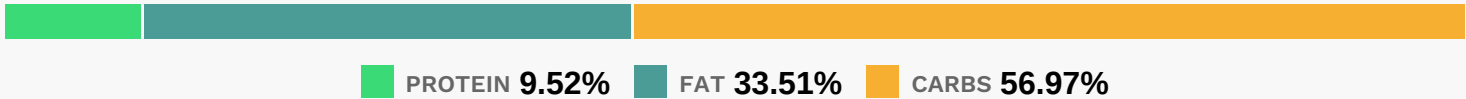
Equipment

- ☐ oven
- ☐ mixing bowl
- ☐ baking pan

Directions

- ☐ Preheat the oven to 350 degrees F (175 degrees C).
- ☐ Butter each slice of bread on both sides. Tear buttered bread into little pieces, and put into a very large mixing bowl.
- ☐ Beat eggs with vanilla, and then pour over bread. Stir in half-and-half and sugar.
- ☐ Pour into a 9x13 inch baking dish.
- ☐ Sprinkle the cinnamon and nutmeg over the top.
- ☐ Bake uncovered in the preheated oven for 55 to 60 minutes.
- ☐ Remove from oven, and cool.
- ☐ Serve hot or cold.

Nutrition Facts



Properties

Glycemic Index:26.99, Glycemic Load:57.82, Inflammation Score:-5, Nutrition Score:13.799130273902%

Nutrients (% of daily need)

Calories: 619.37kcal (30.97%), Fat: 23.07g (35.49%), Saturated Fat: 12g (74.98%), Carbohydrates: 88.22g (29.41%), Net Carbohydrates: 87.15g (31.69%), Sugar: 68.02g (75.58%), Cholesterol: 244.79mg (81.6%), Sodium: 384.12mg (16.7%), Alcohol: 1.34g (100%), Alcohol %: 0.59% (100%), Protein: 14.75g (29.5%), Selenium: 31µg (44.28%), Vitamin B2: 0.6mg (35.35%), Phosphorus: 271.88mg (27.19%), Calcium: 256.83mg (25.68%), Folate: 78.96µg (19.74%), Vitamin B1: 0.29mg (19.22%), Vitamin A: 784.05IU (15.68%), Manganese: 0.3mg (15.11%), Iron: 2.55mg (14.16%), Vitamin B5: 1.41mg (14.07%), Vitamin B3: 2.35mg (11.75%), Vitamin B12: 0.7µg (11.74%), Zinc: 1.57mg (10.45%), Vitamin B6: 0.19mg (9.66%), Potassium: 293.73mg (8.39%), Magnesium: 31.4mg (7.85%), Vitamin D: 1.06µg (7.04%), Vitamin E: 1.02mg (6.81%), Copper: 0.11mg (5.66%), Fiber: 1.07g (4.3%), Vitamin K: 2.02µg (1.93%), Vitamin C: 1.09mg (1.32%)