



Layered Almond-Cream Cheese Bread Pudding with Amaretto Cream Sauce

READY IN



45 min.

SERVINGS



12

CALORIES



567 kcal

DESSERT

Ingredients

- ☐ 1.3 cups almond filling
- ☐ 2 tablespoons almond filling
- ☐ 1 cup butter divided melted
- ☐ 12 servings amaretto cream sauce
- ☐ 8 ounce cream cheese softened
- ☐ 1 egg yolk
- ☐ 9 large eggs divided
- ☐ 2.5 cups half-and-half

- ☐ 1 Dash salt
- ☐ 0.3 cup slivered almonds
- ☐ 0.3 cup sugar
- ☐ 2 tablespoons sugar
- ☐ 3 teaspoons vanilla extract divided
- ☐ 16 ounce bread white divided sliced

Equipment

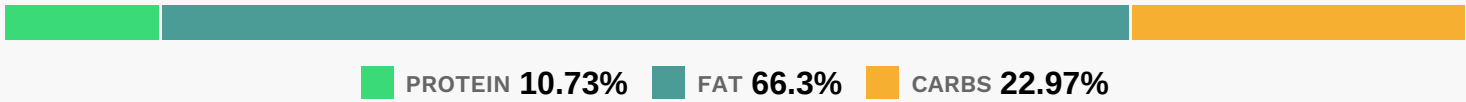
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer

Directions

- ☐ Coat a 13- x 9-inch pan with cooking spray. Arrange 4 1/2 bread slices in bottom of prepared pan, cutting slices as necessary to fit pan.
- ☐ Beat cream cheese, 1 egg, 1/4 cup sugar, and 1 teaspoon vanilla with an electric mixer until smooth.
- ☐ Spread half of cream cheese mixture over bread.
- ☐ Whisk together 1 1/4 cups almond filling and 1/2 cup melted butter.
- ☐ Spread half of almond mixture over cream cheese mixture. Repeat layers once, using 4 1/2 bread slices, remaining cream cheese mixture, and remaining almond mixture.
- ☐ Cut remaining bread slices into 1-inch cubes, sprinkle evenly over almond mixture.
- ☐ Whisk together remaining 8 eggs, remaining 2 teaspoons vanilla, half-and-half, and salt; pour over bread cubes. Cover and chill 30 minutes or until most of egg mixture is absorbed.
- ☐ Whisk together remaining 1/2 cup melted butter, 2 tablespoons almond filling, 2 tablespoons sugar, and egg yolk until blended.
- ☐ Drizzle evenly over bread pudding; sprinkle with almonds.
- ☐ Bake at 325 for 1 hour or until set.
- ☐ Serve warm or chilled with Amaretto Cream Sauce.

Note: For testing purposes only, we used Solo Almond Filling.

Nutrition Facts



Properties

Glycemic Index:26.83, Glycemic Load:18.02, Inflammation Score:-7, Nutrition Score:17.006086735622%

Flavonoids

Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg Catechin: 0.24mg, Catechin: 0.24mg, Catechin: 0.24mg, Catechin: 0.24mg Epigallocatechin: 0.49mg, Epigallocatechin: 0.49mg, Epigallocatechin: 0.49mg, Epigallocatechin: 0.49mg Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg Isorhamnetin: 0.5mg, Isorhamnetin: 0.5mg, Isorhamnetin: 0.5mg, Isorhamnetin: 0.5mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 567.39kcal (28.37%), Fat: 42.46g (65.32%), Saturated Fat: 19.47g (121.67%), Carbohydrates: 33.1g (11.03%), Net Carbohydrates: 29.86g (10.86%), Sugar: 12.42g (13.8%), Cholesterol: 233.12mg (77.71%), Sodium: 453.04mg (19.7%), Alcohol: 0.34g (100%), Alcohol %: 0.23% (100%), Protein: 15.46g (30.93%), Vitamin E: 6.09mg (40.57%), Vitamin B2: 0.64mg (37.37%), Selenium: 25.38µg (36.26%), Manganese: 0.67mg (33.69%), Phosphorus: 286.99mg (28.7%), Calcium: 230.78mg (23.08%), Vitamin A: 1129.74IU (22.59%), Folate: 73.87µg (18.47%), Magnesium: 73.3mg (18.32%), Vitamin B1: 0.27mg (17.91%), Iron: 2.73mg (15.18%), Copper: 0.28mg (14.07%), Fiber: 3.25g (13%), Vitamin B3: 2.6mg (12.98%), Vitamin B5: 1.19mg (11.86%), Zinc: 1.76mg (11.71%), Potassium: 335.99mg (9.6%), Vitamin B12: 0.53µg (8.89%), Vitamin B6: 0.17mg (8.32%), Vitamin D: 0.83µg (5.54%), Vitamin K: 2.6µg (2.48%)