



## Old Fashioned Bread Pudding

READY IN



75 min.

SERVINGS



15

CALORIES



330 kcal

### Ingredients

- 0.5 cup butter (1 stick)
- 4 eggs
- 1 tsp ground cinnamon
- 4 cups marshmallows jet-puffed miniature
- 3 cups whipping cream
- 12 slices bread white firm cut into 1-inch pieces ( 8 cups)

### Equipment

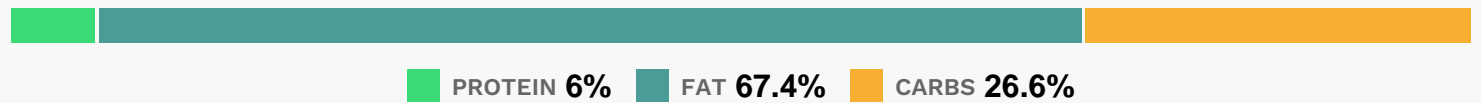
- bowl
- sauce pan

- oven
- knife
- whisk
- baking pan

## Directions

- Preheat oven to 325F.
- Place cream, marshmallows and butter in large saucepan; cook on low heat until marshmallows are completely melted and mixture is well blended, stirring constantly. Cool slightly.
- Place bread pieces in greased 8-inch square baking dish.
- Remove 1 cup of the marshmallow mixture; refrigerate until ready to use. Beat eggs in medium bowl with wire whisk until foamy. Gradually add remaining marshmallow mixture, beating until well blended.
- Add cinnamon; mix well.
- Pour over bread; press bread into egg mixture.
- Let stand 15 min.
- Bake 40 min. or until knife inserted in center comes out clean.
- Serve warm, topped with the reserved 1 cup marshmallow sauce.

## Nutrition Facts



## Properties

Glycemic Index:9.35, Glycemic Load:13.57, Inflammation Score:-6, Nutrition Score:5.7869565072267%

## Nutrients (% of daily need)

Calories: 329.85kcal (16.49%), Fat: 25.14g (38.67%), Saturated Fat: 12.75g (79.69%), Carbohydrates: 22.32g (7.44%), Net Carbohydrates: 21.76g (7.91%), Sugar: 10.19g (11.32%), Cholesterol: 97.44mg (32.48%), Sodium: 206.95mg (9%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.03g (10.06%), Vitamin A: 1034.45IU (20.69%), Selenium: 9.9µg (14.15%), Vitamin B2: 0.19mg (11.42%), Calcium: 84.59mg (8.46%), Vitamin B1: 0.12mg (7.77%), Manganese: 0.15mg (7.68%), Phosphorus: 76.36mg (7.64%), Folate: 29.84µg (7.46%), Vitamin D: 1µg

(6.64%), Vitamin E: 0.84mg (5.62%), Iron: 0.97mg (5.39%), Vitamin B3: 1.01mg (5.03%), Vitamin B5: 0.42mg (4.16%), Vitamin B12: 0.19µg (3.14%), Zinc: 0.45mg (3%), Vitamin B6: 0.06mg (2.82%), Magnesium: 10.74mg (2.68%), Copper: 0.05mg (2.6%), Potassium: 89.4mg (2.55%), Fiber: 0.57g (2.26%), Vitamin K: 1.65µg (1.57%)