



Orange Marmalade Bread Pudding

 Vegetarian

READY IN



75 min.

SERVINGS



8

CALORIES



609 kcal

DESSERT

Ingredients

- ☐ 8 ounces day-old brioche
- ☐ 8 servings confectioners' sugar
- ☐ 6 eggs
- ☐ 2 cups half-and-half
- ☐ 2 cups heavy cream
- ☐ 8 ounce orange marmalade
- ☐ 1 pinch salt
- ☐ 1 cup sugar

- ☐ 1 vanilla pod split

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ baking pan

Directions

- ☐ Preheat the oven to 350 degrees.
- ☐ Cut the crusts off the bread and cut into 1/2-inch slices. In a saucepan, heat the half-and-half, cream, salt, and vanilla bean over medium heat, stirring occasionally to make sure the mixture doesn't burn or stick to the bottom of the pan. When the cream mixture reaches a fast simmer (do not let it boil), turn off the heat. Set aside to infuse 10 to 15 minutes. In a large mixing bowl, whisk the eggs and sugar together.
- ☐ Whisking constantly, gradually add the hot cream mixture. Strain into a large bowl to smooth the mixture and remove the vanilla bean.
- ☐ In the bottom of a baking dish, place a layer of bread slices.
- ☐ Pour half the custard over the slices and let soak 15 minutes. Meanwhile lay the other half of the slices in another pan.
- ☐ Pour the remaining custard over the bread to soak it.
- ☐ Spread the marmalade over the soaked bread in the baking dish then cover it with the other soaked bread slices.
- ☐ Arrange the pudding in a hot water bath.
- ☐ Bake until just set and very light golden brown on top, about 30 to 35 minutes. Dust with confectioners' sugar and broil until sugar is slightly caramelized.
- ☐ Serve warm or chilled.

Nutrition Facts



 **PROTEIN 6.76%**  **FAT 48.34%**  **CARBS 44.9%**

Properties

Glycemic Index:8.76, Glycemic Load:17.45, Inflammation Score:-6, Nutrition Score:10.865217405817%

Nutrients (% of daily need)

Calories: 608.69kcal (30.43%), Fat: 33.45g (51.46%), Saturated Fat: 19.42g (121.39%), Carbohydrates: 69.92g (23.31%), Net Carbohydrates: 69.07g (25.11%), Sugar: 54.65g (60.72%), Cholesterol: 225.63mg (75.21%), Sodium: 228.69mg (9.94%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 10.52g (21.04%), Selenium: 22.75µg (32.5%), Vitamin B2: 0.52mg (30.41%), Vitamin A: 1344.41IU (26.89%), Phosphorus: 188.51mg (18.85%), Calcium: 159.96mg (16%), Folate: 52.02µg (13.01%), Vitamin D: 1.73µg (11.5%), Vitamin B1: 0.17mg (11.26%), Vitamin B5: 0.92mg (9.17%), Vitamin B12: 0.53µg (8.87%), Iron: 1.59mg (8.83%), Manganese: 0.16mg (7.96%), Vitamin B3: 1.52mg (7.59%), Vitamin E: 1.14mg (7.57%), Zinc: 1.04mg (6.95%), Vitamin B6: 0.13mg (6.54%), Potassium: 225.68mg (6.45%), Copper: 0.11mg (5.48%), Magnesium: 20.13mg (5.03%), Fiber: 0.85g (3.4%), Vitamin K: 3.04µg (2.9%), Vitamin C: 2.26mg (2.74%)