



Overnight Eggnog Bread Pudding with Cherry-Bourbon Sauce

READY IN



550 min.

SERVINGS



12

CALORIES



315 kcal

DESSERT

Ingredients

- 1 lb bread french cut into 1-inch cubes
- 0.3 cup sugar
- 0.8 teaspoon nutmeg
- 4 eggs
- 4 cups eggnog canned (do not use)
- 2 tablespoons sugar
- 21 oz cherry pie filling canned
- 0.3 cup butter

- 2 tablespoons orange juice

Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- whisk
- baking pan
- glass baking pan

Directions

- Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.
- Place bread cubes in baking dish.
- In medium bowl, mix 1/4 cup sugar and nutmeg.
- Add eggs; beat well with wire whisk. Stir in eggnog.
- Pour over bread; stir gently to coat. Cover; refrigerate at least 8 hours or overnight.
- Heat oven to 350°F. Uncover dish; sprinkle top with 2 tablespoons sugar.
- Place dish in larger baking pan; place in oven.
- Pour 1/2 inch water into larger pan.
- Bake 40 to 45 minutes or until lightly browned and knife inserted in center comes out clean.
- Remove pan from water bath.
- Meanwhile, in medium saucepan, cook pie filling and butter over medium-high heat for about 10 minutes or until butter is melted and filling is bubbly, stirring frequently.
- Remove from heat; stir in bourbon.
- To serve, cut bread pudding into squares; place on individual dessert plates.
- Serve warm with cherry sauce.

Nutrition Facts

PROTEIN 12.7% FAT 27.9% CARBS 59.4%

Properties

Glycemic Index:37.31, Glycemic Load:23.35, Inflammation Score:-5, Nutrition Score:10.205217428829%

Flavonoids

Hesperetin: 0.34mg, Hesperetin: 0.34mg, Hesperetin: 0.34mg, Hesperetin: 0.34mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 314.93kcal (15.75%), Fat: 9.8g (15.07%), Saturated Fat: 5.32g (33.28%), Carbohydrates: 46.93g (15.64%), Net Carbohydrates: 45.77g (16.64%), Sugar: 15.05g (16.72%), Cholesterol: 114.68mg (38.23%), Sodium: 333.55mg (14.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 10.03g (20.07%), Selenium: 19.16µg (27.37%), Vitamin B2: 0.4mg (23.58%), Vitamin B1: 0.32mg (21.24%), Phosphorus: 170.34mg (17.03%), Calcium: 145.13mg (14.51%), Folate: 57.3µg (14.33%), Iron: 2.04mg (11.31%), Manganese: 0.23mg (11.28%), Vitamin B3: 2.01mg (10.03%), Vitamin A: 479.29IU (9.59%), Vitamin D: 1.31µg (8.73%), Vitamin B12: 0.52µg (8.66%), Magnesium: 34.05mg (8.51%), Potassium: 263.62mg (7.53%), Vitamin B5: 0.75mg (7.46%), Zinc: 1.01mg (6.7%), Vitamin B6: 0.13mg (6.38%), Copper: 0.12mg (6.08%), Vitamin C: 4.48mg (5.43%), Fiber: 1.16g (4.64%), Vitamin E: 0.52mg (3.48%)