



Slow-Cooker White Chocolate Bread Pudding

 Vegetarian

READY IN



220 min.

SERVINGS



8

CALORIES



801 kcal

DESSERT

Ingredients

- 6 cups bread french
- 6 oz chocolate white coarsely chopped
- 1 cup eggs fat-free
- 0.8 cup water
- 1 teaspoon vanilla
- 14 oz condensed milk sweetened canned (not evaporated)

Equipment

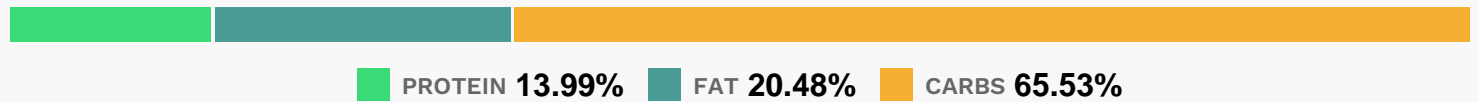
- bowl

- toothpicks
- slow cooker

Directions

- Spray inside of 3- to 4-quart slow cooker with cooking spray.
- Place bread cubes in slow cooker.
- Sprinkle with baking bar.
- In small bowl, mix remaining ingredients; pour over bread cubes and baking bar.
- Cover; cook on Low heat setting 3 hours 30 minutes to 4 hours or until toothpick inserted in center comes out clean.
- Serve warm.

Nutrition Facts



Properties

Glycemic Index:26.44, Glycemic Load:96.24, Inflammation Score:-7, Nutrition Score:28.891304244166%

Nutrients (% of daily need)

Calories: 801.37kcal (40.07%), Fat: 18.32g (28.19%), Saturated Fat: 8.74g (54.61%), Carbohydrates: 131.95g (43.98%), Net Carbohydrates: 128g (46.55%), Sugar: 47.91g (53.23%), Cholesterol: 134.33mg (44.78%), Sodium: 1194.62mg (51.94%), Alcohol: 0.17g (100%), Alcohol %: 0.07% (100%), Protein: 28.16g (56.33%), Selenium: 68.37µg (97.68%), Vitamin B1: 1.33mg (88.67%), Vitamin B2: 1.16mg (68.43%), Folate: 239.47µg (59.87%), Manganese: 0.94mg (47.21%), Vitamin B3: 8.84mg (44.2%), Iron: 7.62mg (42.31%), Phosphorus: 409.42mg (40.94%), Calcium: 293.21mg (29.32%), Zinc: 2.86mg (19.09%), Magnesium: 76.16mg (19.04%), Fiber: 3.95g (15.78%), Copper: 0.32mg (15.78%), Vitamin B5: 1.56mg (15.6%), Potassium: 495.13mg (14.15%), Vitamin B6: 0.28mg (13.94%), Vitamin B12: 0.61µg (10.13%), Vitamin E: 0.98mg (6.5%), Vitamin A: 302.87IU (6.06%), Vitamin D: 0.71µg (4.71%), Vitamin K: 3.57µg (3.4%), Vitamin C: 1.4mg (1.69%)