



Spiced Cranberry Bread Puddings

 Vegetarian

READY IN



45 min.

SERVINGS



6

CALORIES



705 kcal

DESSERT

Ingredients

- ☐ 0.3 cup apricot preserves
- ☐ 0.3 teaspoon coarse kosher salt
- ☐ 12 ounces cranberries frozen
- ☐ 0.5 cup cranberry juice cocktail concentrate frozen organic thawed
- ☐ 4 large eggs
- ☐ 1 tablespoon grand marnier
- ☐ 6 servings ground cinnamon
- ☐ 2 cups heavy whipping cream

- ☐ 6 servings nutmeg freshly grated
- ☐ 0.5 cup orange juice
- ☐ 2 teaspoons orange peel finely grated
- ☐ 1 cup sugar divided
- ☐ 1 teaspoon vanilla extract
- ☐ 12 slices sandwich bread white

Equipment

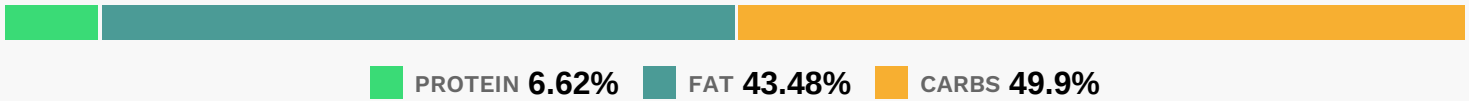
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ sieve
- ☐ ramekin
- ☐ baking pan

Directions

- ☐ Bring 1/2 cup sugar, cranberry juiceconcentrate, orange juice, and gratedorange peel to boil in heavy largesaucepan, stirring until sugar dissolves.
- ☐ Mix in cranberries; return to simmer.Reduce heat to medium-low; gently simmer3 minutes (cranberries should not break).
- ☐ Pour cranberry mixture into strainer setover bowl and drain. Return syrup to samepan. Boil until very thick and reducedto generous 1/2 cup, about 7 minutes.Fold berries into syrup. Cool to roomtemperature. DO AHEAD: Can be made 4days ahead. Cover and chill. Bring to roomtemperature before using.
- ☐ Spray six 1- to 1 1/4-cup ramekins withnonstick spray. Line bottom of eachwith round of parchment paper.
- ☐ Cut roundfrom each bread slice to fit bottom oframekin.

- ☐ Spread each bread round with 1 teaspoon preserves, then sprinkle with cinnamon and grating of nutmeg.
- ☐ Spoon 1 tablespoon cranberries (with as little syrup as possible) into each ramekin. Top with 1 bread round, preserves side down. Repeat 1 time with berries and bread rounds. Reserve berry syrup.
- ☐ Whisk eggs, liqueur, vanilla, salt, and remaining 1/2 cup sugar in medium bowl until well blended.
- ☐ Add cream and stir until sugar dissolves.
- ☐ Pour custard, 1/4 cup at a time, over bread in each ramekin (generous 1/2 cup in each).
- ☐ Let stand at least 15 minutes and up to 1 hour, occasionally pressing bread to submerge.
- ☐ Preheat oven to 350°F.
- ☐ Place puddings in 13x9x2-inch metal baking pan.
- ☐ Add enough lukewarm water to pan to come halfway up sides of ramekins.
- ☐ Bake until puffed and firm to touch, about 45 minutes.
- ☐ Remove from water.
- ☐ Let cool 10 minutes. Using small sharp knife, cut around each. Turn out onto plate; peel off paper. Spoon some reserved syrup over.
- ☐ Serve warm.

Nutrition Facts



Properties

Glycemic Index: 52.81, Glycemic Load: 44.47, Inflammation Score: -8, Nutrition Score: 17.496956472811%

Flavonoids

Cyanidin: 26.33mg, Cyanidin: 26.33mg, Cyanidin: 26.33mg, Cyanidin: 26.33mg Delphinidin: 4.35mg, Delphinidin: 4.35mg, Delphinidin: 4.35mg, Delphinidin: 4.35mg Malvidin: 0.25mg, Malvidin: 0.25mg, Malvidin: 0.25mg, Malvidin: 0.25mg Pelargonidin: 0.18mg, Pelargonidin: 0.18mg, Pelargonidin: 0.18mg, Pelargonidin: 0.18mg Peonidin: 27.87mg, Peonidin: 27.87mg, Peonidin: 27.87mg, Peonidin: 27.87mg Catechin: 0.25mg, Catechin: 0.25mg, Catechin: 0.25mg, Catechin: 0.25mg Epigallocatechin: 0.42mg, Epigallocatechin: 0.42mg, Epigallocatechin: 0.42mg, Epigallocatechin: 0.42mg Epicatechin: 2.51mg, Epicatechin: 2.51mg, Epicatechin: 2.51mg, Epicatechin: 2.51mg Epigallocatechin 3-gallate: 0.55mg, Epigallocatechin 3-gallate: 0.55mg, Epigallocatechin 3-gallate: 0.55mg, Epigallocatechin 3-gallate: 0.55mg Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Hesperetin:

2.47mg, Hesperetin: 2.47mg, Hesperetin: 2.47mg, Hesperetin: 2.47mg Naringenin: 0.44mg, Naringenin: 0.44mg, Naringenin: 0.44mg, Naringenin: 0.44mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg Myricetin: 3.77mg, Myricetin: 3.77mg, Myricetin: 3.77mg, Myricetin: 3.77mg Quercetin: 8.5mg, Quercetin: 8.5mg, Quercetin: 8.5mg, Quercetin: 8.5mg

Nutrients (% of daily need)

Calories: 705.21kcal (35.26%), Fat: 34.61g (53.24%), Saturated Fat: 20.24g (126.5%), Carbohydrates: 89.37g (29.79%), Net Carbohydrates: 84.52g (30.73%), Sugar: 56.67g (62.97%), Cholesterol: 213.65mg (71.22%), Sodium: 411.35mg (17.88%), Alcohol: 0.88g (100%), Alcohol %: 0.36% (100%), Protein: 11.86g (23.72%), Manganese: 0.96mg (47.77%), Vitamin C: 29.66mg (35.96%), Selenium: 24.8µg (35.42%), Vitamin A: 1459.69IU (29.19%), Vitamin B2: 0.46mg (26.9%), Vitamin B1: 0.32mg (21.4%), Calcium: 212.76mg (21.28%), Folate: 83.05µg (20.76%), Fiber: 4.85g (19.4%), Phosphorus: 185.41mg (18.54%), Iron: 2.87mg (15.97%), Vitamin E: 2.01mg (13.38%), Vitamin B3: 2.67mg (13.36%), Vitamin B5: 1.3mg (12.96%), Vitamin D: 1.94µg (12.91%), Vitamin B6: 0.19mg (9.52%), Copper: 0.18mg (9.06%), Magnesium: 35.27mg (8.82%), Potassium: 303.24mg (8.66%), Zinc: 1.23mg (8.19%), Vitamin B12: 0.42µg (7.06%), Vitamin K: 6.22µg (5.92%)