



## White-Chocolate and Cranberry Bread Pudding

READY IN



30 min.

SERVINGS



12

CALORIES



677 kcal

DESSERT

### Ingredients

- ☐ 1.5 cups cranberries dried
- ☐ 4 large egg yolk
- ☐ 8 large eggs
- ☐ 3 cups cup heavy whipping cream
- ☐ 2 cups milk
- ☐ 1 cup sugar
- ☐ 2 teaspoons vanilla extract
- ☐ 14 slices sandwich bread white cut into 4 triangles

- ☐ 12 ounces chocolate white chopped
- ☐ 0.5 cup chocolate chips white

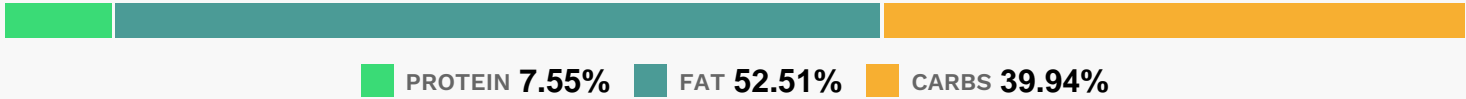
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ baking pan
- ☐ aluminum foil

## Directions

- ☐ Butter a 9-by-13-inch baking dish.
- ☐ Spread half of bread in dish, overlapping. Scatter white chocolate chips and 1 cup of cranberries over.
- ☐ Layer remaining bread and cranberries.
- ☐ In a large pan, warm milk, cream and sugar over medium heat, stirring until mixture just comes to a boil.
- ☐ Remove from heat, add chopped chocolate; let stand 10 minutes. Stir until smooth.
- ☐ In a bowl, whisk eggs, yolks and vanilla. Gradually whisk in cream mixture.
- ☐ Pour over bread; press bread down. Cover; refrigerate for at least 2 and up to 24 hours, pressing bread down occasionally.
- ☐ Preheat oven to 350F. Line a large baking sheet with foil.
- ☐ Place baking dish on sheet, remove plastic wrap and cover with foil.
- ☐ Bake for 45 minutes.
- ☐ Remove foil and bake 30 to 40 minutes longer, until golden and puffed.
- ☐ Let stand 20 minutes before serving.

# Nutrition Facts



## Properties

Glycemic Index:26.91, Glycemic Load:37.39, Inflammation Score:-6, Nutrition Score:13.60652166605%

## Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg Delphinidin: 0.02mg, Delphinidin: 0.02mg, Delphinidin: 0.02mg, Delphinidin: 0.02mg Myricetin: 0.36mg, Myricetin: 0.36mg, Myricetin: 0.36mg, Myricetin: 0.36mg Quercetin: 0.68mg, Quercetin: 0.68mg, Quercetin: 0.68mg, Quercetin: 0.68mg

## Nutrients (% of daily need)

Calories: 677.35kcal (33.87%), Fat: 40.23g (61.89%), Saturated Fat: 23.23g (145.21%), Carbohydrates: 68.84g (22.95%), Net Carbohydrates: 67.29g (24.47%), Sugar: 54.27g (60.31%), Cholesterol: 264.84mg (88.28%), Sodium: 253.95mg (11.04%), Alcohol: 0.23g (100%), Alcohol %: 0.12% (100%), Protein: 13.01g (26.01%), Selenium: 24.54µg (35.05%), Vitamin B2: 0.53mg (31.14%), Phosphorus: 260.99mg (26.1%), Calcium: 249.75mg (24.98%), Vitamin A: 1213.29IU (24.27%), Vitamin D: 2.37µg (15.81%), Vitamin B12: 0.92µg (15.38%), Vitamin B1: 0.23mg (15.37%), Folate: 61.2µg (15.3%), Vitamin B5: 1.39mg (13.91%), Vitamin E: 1.79mg (11.94%), Manganese: 0.23mg (11.63%), Iron: 1.93mg (10.73%), Zinc: 1.41mg (9.4%), Vitamin B3: 1.85mg (9.24%), Potassium: 315.1mg (9%), Vitamin B6: 0.17mg (8.75%), Magnesium: 26.19mg (6.55%), Vitamin K: 6.64µg (6.32%), Fiber: 1.55g (6.18%), Copper: 0.1mg (5.21%)