

Vanilla & White Chocolate Bread Pudding

Author: *Maybe from a cookbook by Nancy Silverton*

*Carolyn T's
Main Cookbook*

Servings: 14



- 4 1/2 cups brioche bread**
- 2 1/4 cups heavy cream**
- 2 1/4 cups whole milk**
- 3 whole eggs, lightly beaten**
- 3 whole egg yolks, lightly beaten**
- 2/3 cup sugar**
- 1 tablespoon vanilla extract**
- 1 teaspoon cinnamon**
- 1 pinch salt**
- 1 cup white chocolate, chopped**

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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*Per Serving (excluding unknown items): 528 Calories;
28g Fat (46.9% calories from fat); 12g Protein; 59g
Carbohydrate; 1g Dietary Fiber; 188mg Cholesterol;
437mg Sodium. Exchanges: 2 1/2 Grain(Starch); 0
Lean Meat; 1/2 Non-Fat Milk; 5 1/2 Fat; 1 1/2 Other
Carbohydrates.*

1. Preheat oven to 350. Lightly grease a 9x13 pan or baking dish.
2. Place bread cubes in a large mixing bowl.
3. In a separate bowl combine the cream, milk, eggs, sugar, yolks, vanilla, cinnamon and salt. Pour mixture over bread cubes and let stand 10 minutes to absorb. Fold in white chocolate and spoon into the prepared pan. Dust top with a little confectioner's sugar and cinnamon.
4. Bake 30-45 minutes, just until pudding is set. Serve warm or at room temp.
5. May be served with sweetened whipped cream, creme anglaise, or with a drizzle of chocolate. If desired, garnish each serving in additional cinnamon and powdered sugar.