



Panettone Bread Pudding

Recipe By SWEET MEMORIES

BREAD PUDDING:

- ☐ 1 (12 oz) panettone, cubed
- ☐ 3 large eggs, beaten
- ☐ 1/2 cup sugar
- ☐ 2 1/4 cups heavy cream
- ☐ 2 tsp. vanilla extract

- ☐ 1 tbsp. orange liqueur
- ☐ 1 pinch salt
- ☐ 1/4 tsp. lemon zest
- ☐ 1 tsp. grated orange zest
- ☐ 2 1/2 tbsp. unsalted butter
- ☐ 2 tbsp. white sugar

SAUCE:

- ☐ 1/2 cup butter
- ☐ 1 cup white sugar
- ☐ 1/4 cup orange liqueur

- ☐ 3 tbsp. water
- ☐ 1/8 tsp. fresh grated nutmeg
- ☐ 1/8 tsp. salt
- ☐ 1 egg

DIRECTIONS:

- ☐ 1. To make the bread pudding, place panettone bread cubes into a 2-qt buttered casserole dish; set aside.
- ☐ 2. In a large bowl, whisk eggs and sugar until sugar is dissolved and mixture becomes light yellow in color.
- ☐ 3. Mix in cream, vanilla, orange liqueur, salt, nutmeg, lemon zest and orange zest.
- ☐ 4. Pour mixture over panettone. Cover and refrigerate for 30 mins.
- ☐ 5. Preheat oven to 350°F. Dot the top of the bread pudding with butter (cuts into bits), and sprinkle with sugar.
- ☐ 6. Bake until it is fully set, and a knife inserted into the center comes out clean (1 to 1 1/4 hours).
- ☐ 7. Remove and cool for at least 15 minutes. To make the sauce, melt butter in a saucepan over low heat.
- ☐ 8. Stir in sugar, orange liqueur, water, nutmeg, and salt, until the sugar is fully dissolved.
- ☐ 9. Remove from heat. In a small mixing bowl, whisk 1 egg while slowly pouring 2 Tbsp of the hot mixture into the bowl with the egg.
- ☐ 10. Then, slowly pour the warmed egg mixture back into the saucepan.
- ☐ 11. Place the saucepan back over medium-low, stirring until the sauce almost reaches a simmer and thickens - 1 to 2 minutes.
- ☐ 12. Spoon over the bread pudding and serve immediately.

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