

## **PANETTONE BREAD PUDDING**

**SOURCE: FOOD & WINE March 2003 (Boston Chef Ken Oringer)**

**Cook/Prep Time: 2 1/2 hours**

### **INGREDIENTS:**

2 lbs panettone, sliced 1 1/2" thick (available from Costco or Sam's)  
1 stick (4 oz) unsalted butter  
3 large eggs  
1 C sugar  
2 tsp pure vanilla extract  
1 tsp ground cinnamon  
1/2 tsp freshly grated nutmeg  
Pinch salt  
2 C heavy cream  
1 12-oz Can evaporated milk

### **DIRECTIONS:**

Preheat oven to 400° F. Butter 2-qt baking dish. Toast panettone on oven racks 8-10 minutes or till golden - cut into 1 1/2" cubes & transfer to baking dish.

In saucepan, cook butter over moderately low heat till nutty & the milk solids are brown (4-5 minutes) - toss the butter with the panettone.

In medium bowl, using electric mixer, beat eggs & sugar at medium speed till pale & thick (2 minutes) - beat in vanilla, cinnamon, nutmeg & salt - then beat in cream & evaporated milk - pour this custard over panettone - let stand 1 hour, gently tossing now & then, till custard is absorbed.

In 400° F oven, bake bread pudding 25-30 minutes, till top is golden & custard is set. Let cool 30 minutes before cutting into squares. Serve with vanilla ice cream or your favorite sauce/topping. (Pudding can be refrigerated overnight – re-warm before serving)

Servings: 12