

## Panettone Bread Pudding

*It's best eaten hot, but can be served cold or warm with crême fraîche, vanilla ice cream or fresh whipped cream.*

*Serves 10*

### pudding base

- 1 cup granulated sugar
- 10 ounces dark chocolate chunks
- 1 large panettone\* or 8-12 brioche or sweet bread rolls torn into 2-inch chunks
- 1 cup melted butter
- 1 large orange, zest and juice
- 8 ounces **Nature's Habit Granola Trail Mix with Cocoa, Cherries, Almonds & Pecans**



### Egg custard

- 2 cups heavy whipping cream
- 2 cups whole milk
- 1 vanilla pod or 1 tablespoon vanilla extract
- 6 medium eggs + 1 yolk
- 1 cup granulated sugar

*Preheat oven to 350°F. Use a large, deep 12" x 14" rectangular dish.*

### For the pudding base

Sprinkle half the sugar and half the chocolate in your dish. Cover with chunks of panettone.

Melt the butter in a bowl in the microwave or in a pan on the stove. Pour the melted butter over the panettone base. Grate the zest of one large orange over the pudding base. Then squeeze the juice of the orange over it all. Sprinkle the rest of the sugar and chocolate over the panettone.

### For the egg custard

Heat the milk and cream in a pan with one split vanilla pod or the vanilla extract.

Beat the eggs and the extra yolk in a bowl with the sugar. Then pour over boiled milk while continually whisking. Strain the egg custard over panettone base. Press the panettone down into the egg mixture and leave to stand for at least 20 mins.

Gently fold in the granola. Place in preheated oven for 35 minutes until set.

When it's out of the oven, if no liquid comes to the surface when pierced with a knife, the pudding is ready.

*\*Brioche, croissants, challah or pan de leche (sweet breads) may be substituted.*