

# Eggnog Breakfast Bread Pudding

Yield: 9 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-breakfast-bread-recipe>

## Ingredients:

- 12 ounces french bread sliced
- 4 ounces unsalted butter room temperature
- 3 cups eggnog
- 2 cups 2% milk or whole
- 5 large eggs
- 4 egg yolks
- 1 cup sugar
- 1 pinch salt
- 2 tablespoons bourbon or 1 teaspoon pure vanilla extract
- confectioners' sugar
- maple syrup

## Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 57 grams
3. Cholesterol: 290 milligrams
4. Fat: 20 grams
5. Fiber: 1 grams
6. Protein: 16 grams
7. SaturatedFat: 11 grams
8. Sodium: 400 milligrams
9. Sugar: 36 grams

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