

Eggnog Bread Pudding

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-christmas-eggnog-bread>

Ingredients:

- 1 pound challah bread cut in to cubes
- 8 eggs beaten
- 2 1/2 cups half & half
- 1 1/2 cups eggnog store-bought or you can make your own eggnog
- 1 cup sugar
- 1/4 cup brown sugar
- 1/2 teaspoon nutmeg
- 1 dash salt
- 2 tablespoons dark rum or 3 Tbsp rum extract
- 1 teaspoon vanilla extract
- 1 1/2 cups golden raisins
- 1/2 cup butter
- 1/2 cup sugar
- 1/2 cup firmly packed brown sugar
- 1/2 cup heavy whipping cream
- 1 tablespoon vanilla

Nutrition:

1. Calories: 1320 calories
2. Carbohydrate: 161 grams
3. Cholesterol: 635 milligrams
4. Fat: 66 grams
5. Fiber: 2 grams
6. Protein: 24 grams
7. SaturatedFat: 38 grams
8. Sodium: 520 milligrams
9. Sugar: 145 grams

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