

# Custard Bread Pudding with Vanilla Sauce

Yield: 10 min  
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/corn-custard-recipe-malaysia>

## Ingredients:

- 16 ounces french bread loaf of dry, 454g
- custard Mixture:
- 3 cups whole milk
- 1 cup heavy cream
- 1 1/4 cups half and half
- 7 eggs
- 1 teaspoon vanilla
- 1 1/4 cups sugar
- 1/2 Orange optional
- sauce Serve with Bread Pudding

## Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 62 grams
3. Cholesterol: 225 milligrams
4. Fat: 22 grams
5. Fiber: 2 grams
6. Protein: 15 grams
7. SaturatedFat: 12 grams
8. Sodium: 470 milligrams
9. Sugar: 34 grams

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