

Key Lime Pie Bread Pudding

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-milk-roll-recipe>

Ingredients:

- 2 tablespoons unsalted butter at room temperature
- 1/3 cup graham cracker crumbs
- 10 milk rolls large, or soft roll like a Hawaiian roll
- 1 1/2 cups half and half
- 14 ounces sweetened condensed milk
- 2/3 cup key lime juice
- 4 egg yolks
- 1 pinch salt
- 1 cup heavy whipping cream
- 1/4 cup powdered sugar
- 1/4 cup graham cracker crumbs

Nutrition:

1. Calories: 850 calories
2. Carbohydrate: 82 grams
3. Cholesterol: 375 milligrams
4. Fat: 54 grams
5. Protein: 16 grams
6. SaturatedFat: 31 grams
7. Sodium: 360 milligrams
8. Sugar: 66 grams

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