

Basic Bread Pudding

Yield: 7 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/lebanese-muhallebi-recipe>

Ingredients:

- 3 cups bread stale, cut into 1- inch cubes
- 1/2 cup raisins
- 1/4 cup butter melted
- 2 cups milk warm, or you may use half and half
- 5 eggs beaten
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract
- 1 pinch salt
- 1 cup sugar
- 1/4 cup water
- 2 teaspoons corn syrup
- 1/2 cup heavy cream
- 1/4 cup bourbon Kentucky
- 1 tablespoon unsalted butter
- 1 pinch fleur de sel optional

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 64 grams
3. Cholesterol: 210 milligrams
4. Fat: 22 grams
5. Fiber: 1 grams
6. Protein: 10 grams
7. SaturatedFat: 12 grams
8. Sodium: 350 milligrams
9. Sugar: 53 grams

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