

# Panettone Bread Pudding with Spiced Orange Sauce

Yield: 6 min  
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/panettone-italian-fruit-cake-recipe>

## Ingredients:

- 12 ounces panettone cubed
- 3 eggs lightly beaten
- 1/2 cup white sugar
- 2 1/4 cups heavy cream
- 2 teaspoons vanilla extract
- 1 tablespoon gran marnier
- 1 pinch salt
- 1/8 teaspoon grated nutmeg freshly
- 1 1/2 teaspoons grated lemon zest finely
- 2 teaspoons grated orange finely
- 2 1/2 tablespoons unsalted butter cut into bits
- 2 tablespoons white sugar
- 1/2 cup butter
- 1 cup white sugar
- 1/4 cup gran marnier
- 3 tablespoons water
- 1/8 teaspoon grated nutmeg freshly
- 1/8 teaspoon salt
- 1 eggs

## Nutrition:

1. Calories: 1020 calories
2. Carbohydrate: 90 grams
3. Cholesterol: 340 milligrams
4. Fat: 70 grams
5. Fiber: 1 grams
6. Protein: 12 grams

7. SaturatedFat: 40 grams
  8. Sodium: 430 milligrams
  9. Sugar: 63 grams
  10. TransFat: 0.5 grams
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