

# Peach Buttermilk Bread Pudding with Caramel Sauce

Yield: 12 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/peach-bread-pudding-recipe-southern-living>

## Ingredients:

- pudding For bread
- 8 slices bread artisan, 3/4 lb. loaf, cut into 1-inch cubes
- 3 cups buttermilk
- 3/4 cup sugar
- 1 tablespoon vanilla extract
- 3 large eggs
- 2 large egg yolks or 1 large egg
- 1 1/4 pounds peaches fresh, sliced and cut into 1-inch pieces
- caramel sauce
- 1 cup sugar
- 2 tablespoons butter
- 1 cup heavy cream heated until very hot
- 1 pinch sea salt
- 1 teaspoon vanilla extract

## Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 56 grams
3. Cholesterol: 130 milligrams
4. Fat: 15 grams
5. Fiber: 1 grams
6. Protein: 7 grams
7. SaturatedFat: 8 grams
8. Sodium: 280 milligrams
9. Sugar: 40 grams

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