

Sweet Potato Bread Pudding

Yield: 9 min
Total Time: 85 min

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

Ingredients:

- 1 cup pecan halves
- 1/4 cup brown sugar packed
- 2 tablespoons butter melted
- 1 tablespoon flour
- 3 sweet potatoes
- 6 large eggs lightly beaten
- 2 cups 2% milk or whole
- 1 cup heavy cream
- 1 cup dark brown sugar packed
- 1 teaspoon vanilla extract good-quality
- 1/4 teaspoon ground cinnamon
- 16 ounces challah bread cut into 1-inch cubes
- 1/2 cup unsalted butter
- 1/4 cup sugar
- 1 egg lightly beaten
- 1 tablespoon whiskey or to taste
- 1/4 cup heavy cream

Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 260 milligrams
4. Fat: 44 grams
5. Fiber: 3 grams
6. Protein: 11 grams
7. SaturatedFat: 20 grams
8. Sodium: 150 milligrams
9. Sugar: 39 grams

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