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## BREAD PUDDING WITH NUTELLA®

Dessert | Vegetarian | Breakfast | All year round

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**Yields: 9 servings**

**Portion: 1 X 7 cm square**

### Ingredients

- 3 whole eggs
- 8 oz. heavy cream
- 8 oz. whole milk
- 6 oz. granulated sugar
- ¼ tsp. salt
- 1 tsp. vanilla extract
- 4 cups stale bread cubes
- 4 oz. Nutella®



**Method:**

Whisk together eggs, heavy cream, milk, salt, sugar, and vanilla extract. Stir in the bread cubes and turn mixture into a buttered 9" x 9" pan. Bake at 350°F for 30-35 minutes.

Remove from oven. When pudding is puffed and is at least 150° F internally.

Cool pudding and cut into nine squares.

When ready to serve, plate the portion in a microwave for 45 seconds on high.

Drizzle 1 tsp. of Nutella® on top. Serve immediately.

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