



Panettone Bread Pudding

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Yield: 8 to 10 servings

What do you do with store bought panettone you were given as a hostess gift for the holidays? Cube it up and make bread pudding! Panettone is a tall, Italian cake that resembles sweet and soft sourdough bread with raisins and dried citrus fruit.

Shortcut/Tip: During Christmas and New Years, this tall “cake in a box” can be purchased in department stores, upscale supermarkets, and World food markets. The day after Christmas, these pricey cakes are marked down 50% but because they are wrapped in plastic inside that red box with a ribbon handle, they are still yummy and begging to be put in bread pudding.

Ingredients:

- 1 (2-lb 3.2-oz) panettone cake, cut into 1-inch cubes (about 16 cups)
- 3 1/2 cups whole milk
- 3 large eggs
- 1 1/2 cups sugar
- 1/3 cup melted butter, divided
- 1 teaspoon vanilla extract
- 1/4 cup honey

Directions:

1. Preheat oven to 350°.
2. Place bread cubes in a greased 13x9-inch baking dish; pour milk over bread and let stand 10 minutes, turning once to soak up milk.
3. Whisk together eggs, sugar, 3 tablespoons melted butter, and vanilla in a medium bowl. Pour the egg mixture over the soaked bread and gently turn cubes from bottom of dish to the top with a fork or tongs. Don't stir vigorously or the bread will fall apart.
4. Stir together remaining butter and honey with a fork or whisk and drizzle over the bread pudding mixture. Bake for 40 minutes or until center is set and outside edges are bubbly. Let stand 10 minutes before serving.