

Search products, savings, or recipes

Q



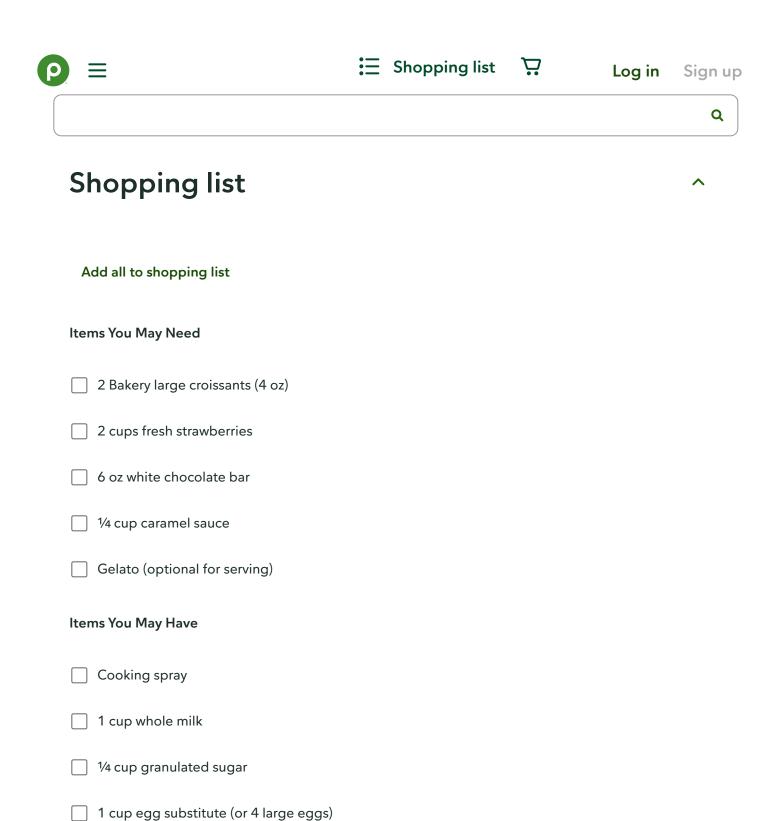
Recipes

Strawberry–White Chocolate Bread Pudding

Save 12

≈ 9 servings

55 minutes total (Active 10 minutes)



Cooking spray

2 Bakery large croissants (4 oz)

2 cups fresh strawberries

6 oz white chocolate bar

1 cup whole milk

1/4 cup granulated sugar

1 cup egg substitute (or 4 large eggs)

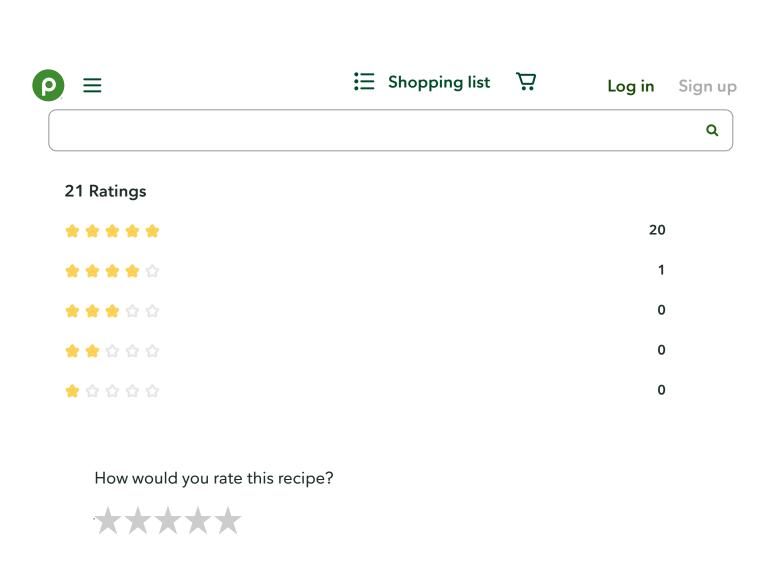
1/4 cup caramel sauce

Gelato (optional for serving)

Steps

- 1. Preheat oven to 350°F. Coat 13- x 9-inch baking dish with spray. Cut croissants into small cubes and place in large bowl. Chop strawberries and white chocolate; add strawberries to bowl with croissants.
- 2. Pour milk in small, microwave-safe bowl; microwave on HIGH 45-60 seconds until steaming. Add sugar and white chocolate to milk; let stand 1 minute, then whisk until sugar is dissolved and chocolate is melted. Whisk egg substitute into milk mixture until blended.
- 3. Add liquid to bread mixture and stir gently until evenly coated. Pour into prepared baking dish; bake 40-45 minutes until liquid is absorbed and custard is set. Drizzle with caramel sauce and top with gelato, if using; serve.

Nutritional information













Shop with us	+
Work with us	+
Services you'll love	+
More ways to shop	+







Log in Sign up

Q

Terms of Use & Privacy Policy Healthcare Nondiscrimination

Accessibility Virginia Consumer Privacy

Copyright © Publix Asset Management Company 2024. All Rights Reserved.