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Recipes

Strawberry–White Chocolate Bread Pudding

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9 servings

55 minutes total (Active 10 minutes)



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Items You May Need

☐ 2 Bakery large croissants (4 oz)

☐ 2 cups fresh strawberries

☐ 6 oz white chocolate bar

☐ 1/4 cup caramel sauce

☐ Gelato (optional for serving)

Items You May Have

☐ Cooking spray

☐ 1 cup whole milk

☐ 1/4 cup granulated sugar

☐ 1 cup egg substitute (or 4 large eggs)

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Cooking spray

2 Bakery large croissants (4 oz)

2 cups fresh strawberries

6 oz white chocolate bar

1 cup whole milk

¼ cup granulated sugar

1 cup egg substitute (or 4 large eggs)

¼ 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



Amount per ⅓ recipe serving: Calories 260, Total Fat 12g, Sat Fat 6g, *Trans Fat* 0g, Chol 15mg, Sodium 150mg, Total Carb 33g, Fiber 1g, Total Sugar 25g, (Incl. 22g Added Sugars), Protein 7g,



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