



Breakfast Praline Bread Pudding

Servings: 0

Ingredients

- 8 eggs, lightly beaten
- 2 c half and half
- 1 c milk
- 2 tbsp brown sugar
- 3 tsp vanilla extract
- 1 tsp ground cinnamon
- 3/4 tsp nutmeg
- 1/2 tsp salt
- 1 loaf french bread, cut into 1" cubes
- 1 c chopped pecans
- 1/2 c brown sugar
- 1/2 c butter, melted

Directions

In a large bowl, whisk the first eight ingredients until blended. Stir in bread. Transfer to a greased baking dish. Sprinkle with pecans and brown sugar; drizzle with butter. Refrigerate, covered, several hours or overnight.

Preheat oven to 350 degrees F. Remove bread pudding from refrigerator. Uncover and let stand while oven heats. Bake 30-40 mins or until puffed and a knife inserted into the center comes out clean. Serve warm.

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