

Espresso Bread Pudding

Ingredients:

- 300g Brioche Bread
- 3 eggs
- 1 can sweetened condensed milk
- 1 cup milk
- 1 1/2 cup half & half
- 1 tsp vanilla bean
- 1 tsp cinnamon
- 3 tsp espresso
- 1/4 tsp nutmeg

Toppings:

- chocolate chips
- hazelnuts
- orange peels

Espresso sauce:

- 2 cups powder sugar
- 3 tbs warm milk
- 1 tsp espresso
- 1 tbs melted butter



Directions:

Espresso sauce:

Add espresso to warm milk and stir together.

In a medium bowl, add all ingredients together and stir until a glaze consistency.

Bread Pudding:

Preheat oven to 350 F. Heat 1 cup of milk in the microwave until warm.

Add espresso to warm milk and mix well.

In a large bowl, combine eggs, condensed milk, espresso milk, half and half, vanilla, cinnamon and nutmeg. Mix until well combined.

Add toasted bread to the wet ingredients. Allow bread to sit in wet ingredients for 15-30 mins.

Pour bread mixture into a greased baking dish. Add desired toppings and bake for 50-60 minutes.

Remove from oven and prepare espresso sauce.