

# Panettone Bread Pudding featuring Bauducco Panettone

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## Ingredients

- 1- Bauducco Traditional Panettone, 26 ounce size, cut into 1-inch cubes
- 1 Tablespoon Butter
- 1¾ Heavy Cream
- 3 Cups Milk, Whole or 2%
- 4 Large Eggs
- 1½ Cup Light Brown Sugar
- ¼ Cup Granulated Sugar
- 4 Teaspoons Pure Vanilla Extract
- 2 Teaspoons Ground Cinnamon
- ¼ Teaspoon Ground Nutmeg
- A Pinch of Kosher Salt
- To Taste Chopped Toasted Pecans or Almonds for topping (optional)

## Chocolate Sauce:

- 1/2 cup Heavy Cream
- 4 ounces Semisweet Chocolate, chopped
- ½ Teaspoon Pure Vanilla Extract

## Sweet & Zesty Lemon Sauce:

- ½ Cup Fresh Squeezed Lemon Juice
- 1 Tablespoon Lemon Zest
- 1 Cup Granulated Sugar
- 3 Tablespoons Water
- 1½ Tablespoons Cornstarch

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## Directions

Preheat oven to 350 degrees.

Use a 9 x 13 baking dish. Butter the baking dish and set aside. Cut the panettone into 1 inch cubes and place the cubes evenly in the buttered baking dish.

Next, in a large bowl, whisk the heavy cream, milk, and eggs. Then add the brown sugar, granulated sugar, vanilla, cinnamon, nutmeg and salt. Whisk vigorously and then immediately pour the mixture over the cubed panettone. Using a spatula, lightly press the panettone down into the mixture making sure it is covered. Allow the bread pudding to sit for about 5 to 10 minutes so the panettone can absorb some of the mixture.

Bake at 350 degrees for 1 hour up to 1 hour and 5 minutes. This bread pudding has a balanced sweetness and can be enjoyed on its own or drizzled with one of the following sauces:

## Chocolate Sauce:

In a small, heavy saucepan, bring the cream to a slight simmer over low heat. Place the chocolate pieces in a medium bowl. Pour the cream over the chocolate and let sit for 2 minutes. Whisk in the vanilla and continue whisking until the sauce is smooth and thick. Let the sauce cool to room temperature before serving.

Makes: Approximately 3/4 cup

### **Sweet & Zesty Lemon Sauce:**

In a small saucepan over medium heat, combine the lemon juice, lemon zest and sugar. Stir until the sugar dissolves. In a small bowl, combine the water and cornstarch and whisk vigorously until smooth. Whisk the water and cornstarch mixture into the lemon and sugar syrup. Turn the heat down to medium-low and let it simmer for 3 to 5 minutes. As the sauce cools to room temperature it will thicken. This sauce can also be used on other desserts such as pound cakes and fruit turnovers.

Makes: Approximately 3/4 cup