



SunButter[®] And Jelly Bread Pudding

Start to Finish: 1 Hour

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24 SERVINGS

48 SERVINGS

INGREDIENTS

Brioche Bread, day old	3 pounds, 48 slices	6 pounds, 96 slices
SunButter Creamy	1-1/2 cups	3 cups
Strawberry Jam	1-1/2 cups	3 cups
Heavy Cream	3 cups	6 cups
Milk, 2%	4-1/2 cups	9 cups
Granulated Sugar	1-1/2 cups	3 cups
Eggs, large	9	18
Vanilla Extract	2 tablespoons	4 tablespoons
Powdered Sugar	1/2 cup	1 cup

Dessert and Snack Recipes

DIRECTIONS FOR SUNBUTTER AND JELLY BREAD PUDDING

1. Heat oven to 350°F. Grease 1 or 2 9x13-inch pans; set aside.
2. Spread half of the bread slices with about 1 tablespoon of SunButter. Spread the other half of bread slices with about 1 tablespoon of jam. Combine slices to make 24 or 48 SunButter and jam sandwiches. Cut each sandwich into 6 to 8 squares.
3. Divide squares among pans; set aside.
4. In large bowl, whisk together heavy cream, milk, sugar, eggs, and vanilla. Divide cream mixture among pans, pouring evenly over bread, making sure to coat each piece with mixture.
5. Bake for 35 to 45 minutes, or until custard is set and bread edges are golden brown.
6. Sprinkle powdered sugar over top before serving. If desired, heat additional SunButter until it reaches drizzling consistency and drizzle over top.

NUTRITION FACTS: Calories 530, Calories from Fat 220, Total Fat 26g (40% DV), Saturated Fat 10g (50% DV), Trans Fat 0g, Cholesterol 145mg (48% DV), Sodium 350mg (15% DV), Carbohydrates 62g (21% DV), Dietary Fiber 2g (8% DV), Sugars 33g, Protein 14g, Vitamin A 15%, Vitamin C 2%, Calcium 15%, Iron 15%.