

PANETTONE BREAD PUDDING WITH AMARETTO SAUCE



TIME TO PREPARE

20 Minutes



BAKE TIME

45-50 Minutes



8 SERVINGS



Ingredients

Amaretto Sauce:

- 1/2 cup whipping cream
- 1/2 cup whole milk
- 3 tbsp granulated sugar
- 1/4 cup amaretto liqueur (or any liqueur of your choice)
- 2 tsp cornstarch

Bread Pudding:

- 1-1 lb loaf [Virginia Panettone](#), cut into 1-inch cubes
- 8 large eggs
- 1 1/2 cups whipping cream
- 2 1/2 cups whole milk
- 1 cup granulated sugar

Steps to Make

1. **To make the Amaretto Sauce:** In a small heavy saucepan over medium heat, combine whipping cream, whole milk and sugar. Stir frequently to dissolve the sugar.
2. In a small measure, whisk together liqueur and cornstarch, then whisk into the cream mixture. Simmer over medium-low heat until sauce thickens, stirring constantly. Set aside and keep warm. *(Make Ahead: The Amaretto Sauce can be made up to 3 days ahead. Cover and refrigerate. Rewarm before serving.)*
3. **To make Bread Pudding:** Lightly butter a 9 x 13-inch baking dish. Arrange the panettone bread cubes in the prepared baking dish.
4. In a large bowl, whisk the eggs, cream, milk and sugar together to blend. Pour over the bread cubes and press the bread cubes gently to submerge. Let stand at least 30 minutes or cover and refrigerate up to 24 hours ahead.
5. Preheat oven to 350 F. Bake uncovered in preheated oven for about 45 minutes. Cool slightly. Spoon into serving bowls and drizzle with Amaretto Sauce.