



Doughnut Bread Pudding

Recipe from:

Chesapeake Doughnut Company

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Bread pudding must always be made with stale bread, the drier, the better. This combination of white chocolate with raspberries is ideal for the season. Recipe is easily doubled with a larger pan and flexible enough to add raisins, nuts or chocolate chips to taste.

INGREDIENTS:

- 2 large eggs
- 2 cups half & half (or 1 cup milk + 1 cup cream)
- 3 Tbsp. sugar
- 1 Tbsp. vanilla
- ¼ tsp. salt
- 6 stale yeast doughnuts (glazed or sugar coated)
- ½ cup white chocolate chips/chunks
- ½ cups raspberries (frozen or fresh)

DIRECTIONS:

- Step 1:** Preheat oven 325 degrees.
- Step 2:** Prepare a loaf pan by coating inside with butter. Break doughnuts into 1" chunks.
- Step 3:** Combine eggs, half & half, sugar, vanilla and salt in a large mixing bowl and whisk until well blended. Add doughnut chunks and fold until doughnuts and liquid are evenly combined.
- Step 4:** After letting mixture sit and soak up the liquid, fold in chips and raspberries.
- Step 5:** Place mix in prepared pan.
- Step 6:** Bake 50-60 minutes, until top is golden brown and edges are bubbling.