

DINNERLY



Cinnamon Roll Bread Pudding with Cream Cheese Glaze & Toasted Pecans

 2h  2 Servings

Bread pudding, cinnamon roll, breakfast casserole—call it what you'd like, it's all delicious. All we can think about is that silky cream cheese glaze drizzled (heavily) over each bite. You may or may not end up making this one every week. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 2 (1 oz) cream cheese ¹
- 2 brioche buns ^{2,3}
- 2 (1 oz) pecans ⁴
- 2 oz dark brown sugar
- 12 oz evaporated milk ¹
- ¼ oz ground cinnamon
- 2½ oz confectioners' sugar

WHAT YOU NEED

- 5 Tbsp butter ¹
- 3 large eggs ²
- vanilla extract
- kosher salt

TOOLS

- 8x8-inch baking dish
- rimmed baking sheet
- microwave

ALLERGENS

Milk (1), Egg (2), Wheat (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 600kcal, Fat 39g, Carbs 50g, Protein 15g



1. Bake bread & pecans

Preheat oven to 325°F with a rack in the center. Grease an 8x8-inch baking dish with **butter**. Set aside **all of the cream cheese** to soften at room temperature until step 5.

Tear **buns** into ¾-inch pieces; toss with **pecans** on a rimmed baking sheet. Bake on center rack, stirring occasionally, until bread is just dry and pecans are toasted, 15 minutes. Let cool to room temperature.



4. Bake & cool

Brush **reserved melted butter** over **bread pudding**. Bake on center oven rack until **custard** has just set and pressing into center with a finger reveals no runny liquid, 40–45 minutes (center should register 170°F).

Transfer to a wire rack; let cool until set and just warm, about 30 minutes.



2. Make custard

Separate **1 egg yolk** from white (save white for own use; see step 6).

Microwave **3 tablespoons butter** in a large microwave-safe bowl until melted; set aside **1 tablespoon of the butter** for step 3. To large bowl, add **brown sugar**, **all but 2 tablespoons evaporated milk**, **1½ teaspoons cinnamon**, **egg yolk**, **2 large eggs**, **½ teaspoon vanilla**, and **¼ teaspoon salt**; whisk until smooth.



5. Make glaze & serve

In a medium microwave-safe bowl, microwave **2 more tablespoons butter** until melted. Add **softened cream cheese**, **remaining evaporated milk**, **¼ cup confectioners' sugar**, and **¼ teaspoon vanilla**; whisk until smooth. If **glaze** is too thick, loosen with **1 teaspoon water** at a time, as needed.

Serve **bread pudding** with **cream cheese glaze** drizzled over top. Enjoy!



3. Soak bread pudding

Add **bread and pecans** to bowl with **egg mixture**; gently stir to coat. Pour into prepared baking dish and set aside to soak for 15 minutes (or wrap in plastic and refrigerate overnight).



6. Pro tip!

One way to separate the egg yolk from the white is to crack the egg into your hand and let the white run through your fingers. If you don't like to get messy, crack the egg into a small bowl and use the shell or a spoon to scoop up the yolk. Discard the white or save it to make omelettes, meringue, or whatever you like!