

Carrot Cake Bread Pudding

Prep time: 10 min (plus cooling time)

Cook time: 1 hour 15 min | Total time: 1 hour 25 min

Ingredients

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| 6 cups challah bread, cubed | 1/4 teaspoon ground nutmeg |
| 1 Simply Done Foil Pan | 1/4 teaspoon salt |
| 2 large eggs | 1 cup grated carrots |
| 1 (8-ounce) can
Food Club Sweetened Condensed Milk | 1/4 cup Food Club Seedless Raisins |
| 1 1/3 cups whole milk | 2 tablespoons unsalted butter, melted |
| 1 teaspoon ground cinnamon | 1 tablespoon granulated sugar |
| | Food Club Whipped Topping, for serving |

Method

1. Preheat oven to 350°F and spray a Simply Done Foil Pan with nonstick cooking spray. Spread bread cubes in an even layer on a rimmed baking sheet and toast in the oven for 20-30 minutes, or until lightly browned. Remove from oven and set aside to cool. Once cool, transfer bread to prepared Simply Done Foil Pan.
2. In a large bowl, whisk together eggs, condensed milk, whole milk, cinnamon, nutmeg and salt until smooth. Fold in grated carrots and raisins. Pour mixture over bread cubes, pressing down with a spatula to promote absorption.
3. Drizzle melted butter over bread pudding and sprinkle with sugar. Bake for 30-45 minutes, or until golden-brown and set in the middle.
4. Let cool at least 20 minutes before slicing and serving with whipped topping.



Serves 8