

# Krispy Kreme Bread Pudding

This dessert is custardy, light, moist and not super sweet. I know, incredible. Serve warm for best results.

## Ingredients

1 1/2 dozen glazed doughnuts, stale and dried out, cut into sixths.  
2 cups heavy cream  
2 cups milk  
10 large egg yolks  
2 large whole eggs  
1/2 cup sweetened condensed milk  
1 teaspoon vanilla  
1 teaspoon cinnamon  
big handful of golden raisins

## Kitchenware needed

Large bowl for mixing and soaking.  
9x13-inch baking dish  
Large roasting pan that 9x13-inch pan for water bath

## Preparation

### ***If the donuts need to be dried out.***

Preheat the oven to 250 degrees. Line 2 baking sheets with parchment paper. Spread the doughnut pieces on baking sheets and bake for about 30 minutes, until dry on the outside and semi-firm to firm in the center. Do not toast.

### ***If the donuts are ready to use.***

In a large bowl, whisk 2 cups of the cream with the milk, egg yolks, whole eggs, condensed milk vanilla and cinnamon. Add the doughnut pieces and the raisins and let soak until the pieces are softened about 1 hour to an hour fifteen; stir every 15 minutes. During the last 15 minutes preheat the oven to 350 degrees.

Lightly butter a 9-by-13-inch baking dish. Spoon the doughnut mixture into the prepared baking dish and cover with foil. Set the dish in a roasting pan and add enough water to the pan to reach halfway up the side of the baking dish. Bake the bread pudding for 40 minutes. Remove the foil and bake for about 20 minutes longer, or until the bread pudding is set.

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Preheat the broiler. Broil the bread pudding for about 3 minutes, or until top is lightly browned. Let cool for 30 minutes.

Serve warm bread pudding with a whipped cream or glaze if you like, but I prefer it plain as not to mask the flavors. You could dress up the presentation with a light dusting of cinnamon on the plate.



Based on and modified from Food & Wine Online Magazine recipe.