

## Bread Cake Doughnut Pudding Sweet And Savoury Recipes From Britain S Best Baker

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### Bread Cake Doughnut Pudding Sweet

In Bread, Cake, Doughnut, Pudding, Justin shows you how to make mouth-watering treats ranging from the classics (madeleines, croquembouche, sourdough starter and bread), to classics with a twist (banana sticky toffee pudding, salted caramel custard doughnuts, blood orange possets, deep fried jam sandwiches) to the uniquely original (fennel ...

### Bread, Cake, Doughnut, Pudding: Sweet and Savoury Recipes ...

Preheat oven to 350 degrees F. In a food processor, combine butter and sugar briefly, just until it forms into a ball. Add eggs, heavy cream, cinnamon, and vanilla, and process until blended ...

### Cake Doughnut Bread Pudding Recipe | Michael Chiarello ...

Bread, Cake, Doughnut, Pudding: Sweet and Savoury Recipes from Britain's Best Baker by. Justin Gellatly. 4.23 · Rating details · 66 ratings · 1 review  
'This book is as good for slaving over as it is to cook from' - Nigella Lawson

### Bread, Cake, Doughnut, Pudding: Sweet and Savoury Recipes ...

2. Break up the doughnuts into 1-inch pieces and layer in the pan. Scatter the raisins over the top. Pour the egg mixture over the doughnuts; soak for 5 to 10 minutes. You will need to push doughnut pieces down during this time to ensure even coverage by egg mixture. 3. Cover with foil and bake for 35 to 40 minutes.

### Doughnut Bread Pudding - foodnetwork.co.uk

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### **Bread, Cake, Doughnut, Pudding: Sweet and Savoury Recipes ...**

Apple cider doughnuts add a seasonal twist in the fall, while chopping up some maple-bacon doughnuts creates the perfect fusion of savory and sweet. Even a mix of gourmet flavors in this bread pudding will make each bite exciting. This recipe is versatile enough that you can mix in other ingredients, from pecans to walnuts to sliced almonds.

### **How to Make Doughnut Bread Pudding | Taste of Home**

Don't pass up those day-old doughnuts in the grocery store. They make great bread pudding! Just about any kind of raised yeast doughnuts work except for jelly. Apple fritters are even good. I sometimes use a combination of cinnamon, glazed, sugared doughnuts and apple fritters for an interesting combination. You don't have to add any extra fat and very little (if any) extra sugar depending on ...

### **Doughnut Bread Pudding Recipe | Allrecipes**

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### **Bread, Cake, Doughnut, Pudding: Sweet and Savoury Recipes ...**

Instructions. Preheat oven to 300°F. Add heavy cream, milk,  $\frac{3}{4}$  cup sugar, vanilla, and salt to a large saucepan and bring to a simmer over medium-high heat. Meanwhile, in a separate medium bowl, whisk the egg and egg yolks until smooth and set aside.

### **Cake Donut Bread Pudding - Spend With Pennies**

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### **Bread, Cake, Doughnut, Pudding by Justin Gellatly ...**

In a bowl, combine the eggs, heavy cream, whole milk, brown sugar, vanilla extract, cinnamon, nutmeg salt; mix well. Evenly pour the milk mixture over the doughnut pieces. Fold the doughnut pieces gently to coat. Pour the moist doughnut pieces into the baking dish.

### **Cake Doughnut Bread Pudding - I am a Honey Bee**

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Whenever Barbara has leftover stale donuts or Papa John's bread sticks or even biscuits, she cuts them up in small pieces and throws them in a resealable bag and tosses the bag in the freezer. When she has about 6 cups, she makes this delicious bread pudding. The glazed donuts make it sweet enough that you don't even need a sauce or glaze.

### **Leftover Donut Bread Pudding Recipe with glazed donuts**

Bake bread pudding, rotating pan halfway through, until puffed, golden brown, and bubbling along the edges, 50-60 minutes. Let bread pudding cool 20 minutes. Dust with powdered sugar. Serve with...

### **Doughnut Bread Pudding Recipe | Bon Appetit**

Preheat oil to 180°C in a deep-fat fryer or a large saucepan. Working in batches of 3 or 4 at a time, drop in a serving spoonful of the mixture and fry for 3 minutes on each side. Once cooked, drain on kitchen paper and sprinkle with salt and picante paprika. Great served hot, with some ice-cold beers.

### **Bread Cake Doughnut Pudding: Sweet And Savoury Recipes ...**

Similar to classic bread pudding, the donut pieces soak in a custard made from eggs, milk, cream, and sugar. Next, all of that deliciousness gets baked for about an hour. When the pan comes out of the oven, you have an incredible Donut Bread Pudding. To complete the dessert, I topped it with espresso whipped cream.

### **Donut Bread Pudding - a decadent dessert or brunch recipe!**

Glazed Donut & Chocolate Chip Bread Pudding with an unbelievable Custard Sauce - life is delish. So yeah, after purchasing the donuts, I waited two days for them to get stale and then popped them into the freezer for another 3-4 days.

### **Glazed Donut Bread Pudding & Dreamy Custard Sauce**

Epic Cheat Meal Day #21 @bad.bakers Donut Bread Pudding and Ice Cream #mukbang #asmr. EPIC CHEAT MEAL DAY ... In this episode of #epiccheatmealday the Parreras enjoy a donut confection. LIKE ...

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