

Recipe – Panettone Bread Pudding with Eggnog

Ingredients

- 2 eggs, room temperature
- 1 tsp pure vanilla extract
- 3 tbsp of powdered sugar
- ½ lb of Italian panettone or pandoro¹, cut into chunky slices or cubes
- ½ stick of butter (4 tbsp), room temperature / cut into dabs
- 1 cup of eggnog (or whole milk)
- 2/3 cup of heavy whipping cream
- 1 orange, zested
- 1 tsp of ground nutmeg
- 1/3 cup of dark chocolate chunks
- 1/4 cup of Frangelico liqueur or Marsala wine (sweet), optional

Panettone Bread Pudding Directions

- Preheat the oven to 325F. Butter a square pan (9X9, etc)—ideally made of glass or ceramic.
- Cut your panettone or pandoro into chunky cubes—about 1-inch by 1-inch. If there's crust, leave it on.
- Toss the bread cubes with little dabs of the room temperature butter in a mixing bowl. Pour into the bottom of your greased pan the cubes of panettone and butter.
- Using an electric mixer or whisk, beat together the eggs, vanilla extract, eggnog, sugar, whipping cream, alcohol, orange zest, and nutmeg. Mix on high for 3-4 minutes—until a smoothy, slightly frosh blend forms.
- Pour the egg-liquid mixture over the panettone cubes. Toss and allow the cubes to absorb up the egg liquid, mixing in the chocolate chunks lastly.
- Place your dish, then, in a large lasagna pan. Pour hot water into the lasagna pan, allowing it to come about 60% up the edge of the pan that contains the bread pudding ingredients.
- Bake the pudding in the water bath for 35 minutes. Cook it until the bread pudding has just begun to set—it'll be yellow and browned but still soft and wobbly (not runny) inside.
- Scoop and serve hot — topped with vanilla ice cream, a dusting of powdered sugar, or a glug of Italian dessert liqueur.

¹ Panettone contains dried fruits and candied citrus, while pandoro is the same base cake minus the candied fruit. Both cakes work beautifully in this recipe. Absent these yeasted Italian Christmas cakes, you can substitute with either a French sweet brioche or traditional Challah.





Chef Chris Atwood's Note

This warming Christmas dessert recipe fuses festive ingredients from Italy with those from Britain / North America — transforming yeasty Italian Christmas cakes into decadent bread pudding.

Thick eggnog and dark chocolate chunks enrich this second-helping-friendly sweet. If you don't love raisins or dried fruit, swap the panettone out with pandoro, brioche or Challah.

