

# Panettone Bread Pudding

## Ingredients

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- 1 lb Panettone (cut into 1-inch cubes)
- 2 Eggs
- 1 c Heavy Whipping Cream
- 2/3 c Whole Milk
- 3 T Amaretto
- 2 T Sugar
- 1/2 t Vanilla Extract
- 1 t Ground Cinnamon
- 1/2 Orange (zested)
- 2 T Unsalted Butter (melted)
- 1/4 c Semi-Sweet Chocolate Chips
- 1 T Powdered Sugar

## Instructions

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- 1.Preheat the oven to 350 degrees. Roughly chop the panettone into large cubes and add them to a large bowl. Sprinkle over some Amaretto and toss lightly.
- 2.In a medium bowl whisk together the eggs and sugar until combined. Pour in the cream, milk, cinnamon, vanilla and orange zest then mix to combine.
- 3.Pour the creamy mixture all over the panettone then leave it to soak in for 5 minutes. Transfer the mixture into the baking dish.
- 4.Brush the top with melted butter and finally, scatter over chocolate chips and bake in the oven for 40 minutes. Once it's baked let it stand for 5 minutes, dust with powdered sugar then serve in bowls with some fresh whipped cream.