

SMART FUN DIY

SAVE MONEY + GET CREATIVE + EAT HEALTHY + LIVE HAPPY

Grand Marnier Bread Pudding Recipe

By Xaver Priest

Serves: 12

Prep Time: 30 minutes plus chill time

Cook Time: 45 minutes

Ingredients:

- 6 eggs
- 1.5 cups Mountain High Yoghurt, plain
- 1/2 cup raisins
- 1/4 cup sliced almonds
- 1/2 tsp fresh orange zest
- 1 shot Grand Marnier (optional)
- 1 tsp vanilla extract
- 1 cup sugar
- 1 cup heavy whipping cream
- 1 pinch of salt
- 1 loaf of day old french bread, cubed



Directions:

1. Combine the eggs, yoghurt, vanilla extract, heavy cream, Grand Marnier, sugar, and orange zest in a large bowl.
2. Place the bread in another bowl. Pour the mixture over the bread.
3. Stir in the almond slices and raisins.
4. Pour into a buttered baking dish.
5. Cover with foil and chill for up to 3 hours.
6. Preheat the oven to 350° F.
7. Bake, with foil on, for 20 minutes.
8. Remove foil and bake an additional 15 minutes until the top browns.

Find original recipe at: <http://www.jenniferppriest.com/easy-bread-pudding-recipe-yogurt/>

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