

Cranberry Cream Cheese Bread Pudding

Courtesy of @thesweetestoccasion
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Servings: 6

FOR THE BREAD PUDDING

1 package brioche buns
1 cup whole milk
1 grade A cage free brown
egg
1 tablespoon brown sugar

FOR THE CREAM CHEESE FILLING

1 package (8 ounce) soft
spread cream cheese
1 grade A cage free brown
egg

1 tablespoon vanilla extract

FOR THE CRANBERRY TOPPING

2 cups fresh cranberries
1/3 cup water
1/3 cup granulated sugar

Preparation Time: 30 minutes

Cook Time: 35 minutes

Preheat the oven to 350 degrees.

Make the bread pudding: Lightly grease a 9x13-inch baking dish. Tightly place as many brioche buns as you can fit in a single layer. Cut a slit into the top of each bun.

In a small bowl, combine the milk, egg and brown sugar. Pour the mixture over the top of the buns. Let sit for 10 minutes.

Make the cream cheese filling: In a mixing bowl, combine the cream cheese, egg and vanilla extract. Use a hand mixer to beat until smooth.

Add a spoonful of cream cheese into the slit of each bun. Spread the balance of the filling on the top of the buns.

Make the cranberry topping: In a saucepan over medium-high heat, place the cranberries,, water and sugar. Cook for 5 minutes until the cranberries burst and slightly thicken.

Remove from the heat. Gently stir in the granulated sugar..

Spread the cranberry mixture over the top of the cream cheese and brioche buns.

Bake, uncovered, for 30 to 35 minutes until slightly golden brown.

Per Serving (excluding unknown items): 95 Calories; 1g Fat (13.5% calories from fat); 1g Protein; 19g Carbohydrate; 1g Dietary Fiber; 6mg Cholesterol; 21mg Sodium. Exchanges: 1/2 Fruit; 0 Non-Fat Milk; 0 Fat; 1 Other Carbohydrates.