



## Cranberry Nut Bread Pudding

### Ingredients:

- Bake'n Joy Cranberry Orange Nut muffin batter
- 24 oz. milk
- 2 oz. heavy cream
- 4 oz. sugar
- 6 large eggs
- 1 tbsp. pure vanilla
- Desired sauce or ice cream
- Iron skillet crock OR oven safe crock

**Yields 8 portions**

### Instructions

- Remove and thaw Cranberry muffin batter according to instructions.
- Pre-heat convection oven to 325°F
- Whisk milk, heavy cream, eggs, and pure vanilla.
- Scoop 1/ # 30 scoop (black handle) of batter into a buttered iron skillet crock.
- Pour in bread pudding mixture to just below the rim of crock.
- Bake for 18 to 20 minutes, internal temperature is 185°F.
- Serve with flavored sauce or ice cream.

#### Note: Day old Bake n Joy muffins

- Remove muffin liners from baked muffin.
- Cut desired flavor muffin into 4 and fill ¼ Hotel Pan.
- Pour in bread pudding mixture

### Variations :

- BNJ Cappuccino Chunk bread pudding topped with mascarpone cheese.
- BNJ Apple served with apple compote and Dolce de Leche topping.