



DOUGH-IT-YOURSELF

## *Original Glazed* **DOUGHNUT BREAD PUDDING**

Forget figgy pudding. Bring us some Original Glazed® Doughnut Bread Pudding for an extra-amazing holiday dessert.

### **INGREDIENTS**

yield 12 servings

5 Krispy Kreme Original Glazed® Doughnuts  
5 large eggs, beaten  
2 cups granulated sugar, divided  
2 cups milk  
4 teaspoons vanilla extract, divided  
½ cup light brown sugar, packed  
½ cup butter, melted, plus ¼ cup softened  
1 cup chopped pecans  
1 egg, beaten, for the sauce  
¼ cup brandy

### **PREPARATION**

1. Preheat the oven to 350°. Grease a 13x9 inch pan.
2. Cube doughnuts and set aside in a greased 13x9-inch pan.
3. Mix together 5 eggs, 1 cup of sugar and milk in a bowl; add 2 teaspoons vanilla. Pour over cubed bread and let sit for 10 minutes.
4. In another bowl, crumble together brown sugar, ¼ cup softened butter and chopped pecans.
5. Sprinkle over cube doughnuts and bake for 35 to 45 minutes, or until set. Remove from oven.

### **THE TOPPING:**

Mix together 1 cup sugar, ½ cup melted butter, 1 egg, and 2 teaspoons vanilla in a saucepan over medium heat. Stir until sugar is melted. Add brandy, stirring well. Pour over bread pudding. Serve warm or cold.