



Donut Bread Pudding

Serves 9 to 12

Dynamo Donuts owner Sara Spearin uses day-old doughnuts for this recipe, but day-old bread like challah or brioche mixed with cake scraps or muffin pieces also works. Add-ins can be whatever is in season or on hand. Note that the recipe needs to be started a day ahead. The pudding is best the day it is made, but can be chilled for several days and reheated to serve.

- 2 cups whole milk
- 1 cup whipping cream
- 4 large eggs
- 3 large egg yolks
- ½ cup + 1 tablespoon sugar
- 1 tablespoon vanilla extract
- 7 cups (1-inch chunks) day-old doughnuts, about 1 pound
- ½ cup candied citrus peel such as orange peel, cut into ⅛-¼-inch pieces,

and yolks, sugar and vanilla. Whisk to combine thoroughly.

Add the doughnuts to the custard; combine gently to coat all pieces in the custard, but try to keep the doughnut pieces whole.

Using a large spoon, gently place half the soaked doughnut pieces into a 9- by 9- by 2-inch glass baking dish; spread evenly.

Sprinkle the candied orange peel over the top, then cover with the remaining doughnuts. Pour the remaining custard over

To finish: With the oven rack in the middle, preheat the oven to 350°.

Place the baking dish into a deep roasting pan. Pour hot water into the roasting pan until it comes about halfway up the sides of the baking dish.

Bake about 50 minutes, until the top is golden brown and the custard is just starting to set. It should still be slightly wobbly in the center.

Carefully remove the baking dish from roasting pan. Let cool at least 30 minutes before serving.

Serve warm or at room temperature.

Per serving: 357 calories, 6 g protein, 38 g carbohydrate, 20 g fat (8 g saturated), 171 mg cholesterol, 257 mg sodium, 1 g fiber.