



## Panettone Bread Pudding with Winter Fruit and Mascarpone\*

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prep time:  
15 minutes

cook time:  
35 minutes

makes 8 servings

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### grocery list

dried cherries and dried cranberries  
ShopRite butter and jumbo eggs  
8 oz. mascarpone cheese  
heavy cream and whole milk  
**Morton & Bassett Vanilla Extract**  
**Morton & Bassett Ground Cinnamon**  
**Morton & Bassett Ground Nutmeg**  
ShopRite Panettone bread, imported  
from Italy  
fresh crisp baking apples

\*Exclusive Chef Faith Alahverdian recipe.

## panettone bread pudding with winter fruit and mascarpone

- 1 cup dried cherries
- 1/4 cup dried cranberries
- 3 tbsp. ShopRite butter
- 6 jumbo ShopRite eggs
- 8 oz. mascarpone cheese, softened at room temperature
- 1 1/2 cups heavy cream
- 1 cup whole milk
- 3/4 tsp. **Morton & Bassett Vanilla Extract**
- 1/4 tsp. **Morton & Bassett Ground Cinnamon**, or more to taste
- Pinch **Morton & Bassett Ground Nutmeg**
- 1 ShopRite Panettone bread imported from Italy, torn into large chunks
- 3 fresh crisp baking apples, peeled, cored and cut into large chunks

1. Place dried cherries and cranberries in medium bowl and cover with boiling water. Let stand 5 minutes; drain into colander.
2. Meanwhile, butter large rectangular baking dish with 3 tablespoons butter; set aside. Preheat oven to 350°F. In large mixing bowl, whisk eggs gently. Whisk mascarpone cheese into the eggs until combined and slightly frothy, about 5 minutes. Whisk in cream, milk, vanilla, cinnamon and nutmeg. Add torn bread and apple pieces; stir well to ensure that bread is very moist.
3. Pour mixture into buttered baking dish. Bake 35 to 40 minutes or until golden brown on top and wooden toothpick inserted in center comes out clean. Serve warm.

Per Serving: 681 calories, 57g carbohydrate, 15g protein, 45g fat, 4g fiber, 354mg cholesterol, 275mg sodium

## cook's journal

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## kitchen tools

- dry measuring cups
- liquid measuring cup
- measuring spoons
- cutting board
- paring knife
- medium bowl
- colander
- large rectangular baking dish
- large mixing bowl
- whisk
- wooden toothpick

## recipe note

Panettone is a traditional Italian holiday bread often given as a house gift. Challah bread or any good egg-based bread can be substituted. Panettone also makes excellent French toast.

## a good idea

Individual bread puddings may be made by placing the mixture in buttered ramekins and baking in a water bath.

