

# Nutella® Bread Pudding with Orange Butter Dessert Sauce



Serves: 8

## Ingredients for Bread Pudding

- 24 cups croissants, cubed
- 2¾ cups Rubix Speed Scratch Butter Sauce
- 2 cups granulated sugar
- 1 cup Nutella®
- 4 large eggs, beaten
- 1 tsp. kosher salt
- 1 tbsp. vanilla extract
- 1 cup pecans, chopped

## Ingredients for Dessert Sauce

- 2½ cups Rubix Speed Scratch Butter Sauce
- ½ cup sugar
- 1 tbsp. orange zest
- ½ cup Grand Mariner

## How To

1. Preheat oven to 350 degrees. Spray a half hotel pan with non-stick spray.
2. In a large bowl, whisk together the 2¾ cups butter sauce, 2 cups granulated sugar, Nutella®, eggs, salt and vanilla until well incorporated. Add the croissant cubes and pecans and stir to combine. Set aside for 30 minutes to allow the bread to absorb the liquid.
3. Pour mixture into the prepared pan. Cover with foil and bake for 30 minutes. Remove foil and bake for an additional 30 minutes. Remove from oven.
4. To make the orange butter dessert sauce, combine remaining cups butter sauce, sugar, orange zest and grand mariner in a small pot and bring to a simmer. Remove from heat and set aside.
5. Spoon chilled or warm sauce over finished bread pudding.

