



Panettone Pudding

- 4 cups panettone or pandoro (cut into 1/2 inch cubes)
- 4 cups milk
- 6 eggs
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract



Arrange cubed panettone into ovenproof baking dish, not more than four inches deep. Combine milk and sugar in saucepan and bring to a simmer over low heat, whisking together and heating just enough to dissolve sugar. Remove from heat.

Add eggs slowly to milk and sugar, whisking constantly. Pour mixture over panettone. Place in preheated 325 degree oven for about 1 hour, or until custard is cooked and lightly golden. You can check to see if it is done by inserting a toothpick in the middle until it comes out clean. Serve slightly warm.