

CHURRO BREAD PUDDING WITH CINNAMON WHIPPED CREAM & DULCE DE LECHE

INGREDIENTS

For the Bread Pudding:

- 1/2 sheet pan, generously buttered and sprinkled with brown sugar
- 5 churros, chopped and tossed in cinnamon sugar (reserve a handful for the topping)
- 1 (18-count) package Hawaiian rolls, cut into cubes
- 3 1/2 cups heavy cream
- 8 large eggs
- 1/2 cup granulated sugar
- 2 tablespoons ground cinnamon
- 2 tablespoons vanilla extract
- Extra cinnamon sugar for sprinkling



For Serving:

- Cinnamon whipped cream
- Dulce de leche

INSTRUCTIONS

Prepare the Pan: Butter a half sheet pan generously and sprinkle a layer of brown sugar over the bottom. This will create a delicious caramelized base.

Assemble the Bread Base: In a large mixing bowl, combine the cubed Hawaiian rolls with the chopped churros (reserve a handful for topping). Toss until evenly mixed.

Make the Custard: In a separate bowl, whisk together the heavy cream, eggs, granulated sugar, cinnamon, and vanilla until smooth and well combined.

Soak: Pour the custard over the bread mixture, stirring gently to make sure all the pieces are well coated. Transfer to the prepared pan. Sprinkle the reserved churro bits and extra cinnamon sugar over the top. Cover and refrigerate overnight to allow the custard to fully soak into the bread.

Bake: Preheat oven to 350°F. Place the pan in a water bath and bake, covered in foil for approximately 1.5 hours, or until the center reaches an internal temperature of 165°F. Remove the foil and bake another 20 mins to crisp up the top.

Cool & Serve: Let cool for at least 20 minutes before slicing. Serve warm, topped with cinnamon whipped cream and a generous drizzle of dulce de leche.

Pro Tip: For extra indulgence, warm the dulce de leche slightly before drizzling and sprinkle with a pinch of flaky sea salt.