



Butternut Squash “Rotini” Bread Pudding

Servings

10

Calories

410

Prep Time

10 minutes

Total Time

70 minutes

Skill Level

Medium

Ingredients

1 (10 ounces) package Mann’s Butternut Squash “Rotini”

2 tablespoons water

6 large eggs

2 cups heavy whipping cream

1 cup whole milk

½ cup maple syrup

¼ cup brown sugar

2 teaspoons vanilla extract

1 ½ teaspoons cinnamon

½ teaspoon salt

14 ounces brioche bread, ripped into 2” pieces



The Method

Preheat oven to 375° F.

Steam Butternut Squash “Rotini” in bag according to instructions on package or mix Butternut Squash “Rotini” and water in a microwave-safe bowl and microwave on high for 5-8 minutes or until soft (time will vary based on microwave wattage). Use a fork to break cooked Butternut Squash “Rotini” into thirds.

In a large bowl, whisk the eggs until frothy. Stir in heavy whipping cream, milk, maple syrup, brown sugar, vanilla, cinnamon, and salt. Stir in Butternut Squash “Rotini”. Add bread to the bowl and submerge it in the liquid. Let the mixture rest for 15 minutes so the bread can adsorb some of the liquid.



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Transfer bread and liquid to a greased 9” x 13” baking dish. Cover with aluminum foil and bake for 50 minutes or until the center of the pudding is just set. Uncover and bake for another 15 minutes or until a cake tester inserted into the center of the bread pudding comes out clean. Serve hot.

Nutrition Facts

Serving Size: 197g | Servings: 10

Amount Per Serving

Calories 410 | Total Fat 24g (sat fat 14g trans 0.5g) | Cholesterol 185mg | Sodium 350mg | Total Carbohydrate 40g | Dietary Fiber 2g | Sugars 19g (Includes 0g Added Sugars) | Protein 9g | Vitamin A 100% | Vitamin C 10% | Calcium 10% | Iron 8%