

RASPBERRY WHITE CHOCOLATE BREAD PUDDING

Ingredients

1 package (12 ounces) frozen buttermilk waffles	1 Tbsp all-purpose flour
1 package (6 ounces) white chocolate for baking	1 container (16 ounces) sour cream
1 package (12 ounces) frozen sweetened raspberries	3 eggs
$\frac{1}{3}$ cup sugar	$\frac{1}{2}$ tsp vanilla
	2 Tbsp powdered sugar
	Vanilla ice cream or thawed, frozen whipped topping

Directions

1. Preheat oven to 400 degrees. Using chef's knife, cut waffles into 1-inch pieces. Using a crinkle cutter, coarsely chop white chocolate.
2. Place half of the waffles in a deep dish baking dish. Sprinkle with half of the chopped white chocolate and half of the raspberries. Repeat with remaining waffles, white chocolate, and raspberries.
3. Place baker in microwave oven. Microwave on HIGH 4-5 minutes or until raspberries and waffles are completely thawed.
4. In a bowl, combine sugar and flour. Add sour cream, eggs, and vanilla; whisk until smooth. Pour evenly over top of waffles.
5. Bake 30 to 35 minutes or until golden brown and set in the center. Let stand 10 minutes.
6. Sprinkle with powdered sugar. Serve topped with ice cream or whipped topping, if desired.

Servings: 10

Source: personal