

pudding with Orange Blossom Water

If you have some sweet, stale bread left over, turn it into a perfect, lazy weekend breakfast—stale challah pudding with orange blossom water. Our recipe is a great example of how easily you can create something delicious with just a few ingredients! So, make use of that dried-out bread to prepare a simple yet tasty meal. Once you try our pudding, you'll keep coming back to it again and again.

INGREDIENTS

- Stale bread: challah, a few brioche or croissants
- 4-5 eggs
- 1 cup heavy cream
- 1 cup milk
- 2 tablespoons orange blossom water
- Zest from ½ an orange
- ⅓ cup sugar
- Cinnamon (optional)



Preparation:

Preheat the oven to 180°C (350°F). In the meantime, mix all the ingredients together in a bowl (except for the bread). Cut the stale bread into larger cubes and place it in a baking dish, then pour the mixture of ingredients over it. Bake for about 45 minutes. The prepared pudding can also be sprinkled with cinnamon for an extra touch.