

Chocolate Bread Pudding (for 6)

Source: Casual Cuisines of the World - Diner

Two good reasons explain the enduring popularity of bread pudding in diner kitchens: it makes wonderful use of stale bread + it tastes marvelously satisfying. Serve this intensely chocolate version with a dollop of whipped cream.

INGREDIENTS:

6 cups cubed bread, preferably French or egg bread (3/4")
4 oz unsweetened chocolate, coarsely chopped
3 C milk
3 eggs
1 1/4 C granulated sugar
2 tsp vanilla extract
2 TBS confectioners' sugar

DIRECTIONS:

Preheat oven to 350° F. Butter a 1 1/2-qt soufflé dish or baking dish. Spread bread cubes on baking sheet. Bake I dry but not browned, 5-7 minutes. Remove from the oven and set aside.

In top pan of double boiler or heatproof bowl set over (not touching) simmering water in a pan, combine chocolate + milk and stir till chocolate melts and mixture is smooth (5-7 minutes). Remove from heat - let cool 10 minutes.

In bowl, using electric mixer set on high speed, beat eggs till blended. Add granulated sugar - beat till slightly thickened (1-2 minutes). Reduce speed to low and gradually beat in vanilla + chocolate milk mixture till incorporated.

Place bread cubes in prepared dish. Pour chocolate custard over bread - using spoon, turn mixture so all bread is evenly soaked with custard mixture. Bake 20 minutes. Then, using large flat spoon, push down on bread so custard rises to top. Continue baking till custard is just set (15-20 minutes more).

Transfer to rack - using a sieve or sifter, lightly dust top with confectioners' sugar. Serve warm or at room temperature.

Nutrition Facts: **Calories:** 547 **Fat:** 17g **Carbohydrates:** 90g **Cholesterol:** 115mg **Sodium:** 441mg
Protein: 14g **Fiber:** 5g **%Cal. from Fat:** 28% **%Cal. from Carbs:** 66%