

Chocolate Bread Pudding



- 1 Brioche Dorée Golden Baguette diced
- 1 cup of 35% cream
- 2 ½ cups milk
- 4oz semi-sweet chocolate coarsely chopped
- 4 eggs
- ½ cup sugar
- 2 teaspoons vanilla extract
- ½ teaspoon salt
- ½ teaspoon cinnamon
- 1 cup semi-sweet chocolate chips
- Optional Toppings: dry raisins, chocolate chips

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- Over medium heat, heat the cream and the milk in a medium saucepan until simmering. *Do not let it come to a rapid boil.*
- Pour over chocolate and let it sit for 2-3 min to soften the chocolate. Then stir until completely combined and chocolate has melted. Set aside to cool down so as not to cook the eggs in the next step.
- In a large bowl, whisk the eggs, sugar, vanilla extract, salt and cinnamon together until smooth. Divide this chocolate custard mixture in half.
- Add the bread cubes and chocolate chips to one half and stir to evenly coat.
- Grease a 9x13in baking pan. Spread the chocolate soaked bread evenly into the pan. Pour the remaining chocolate custard evenly over the top. Cover tightly with aluminum foil and allow to sit at room temperature for at least 30 minutes so the bread has a chance to soak up some of the custard.
- *(Can be prepared until this step. Cover and refrigerated up to 1 day)*
- Preheat the oven to 350°F.
- Bake the bread pudding for 20-25 minutes.
- Remove the aluminum foil and bake for another 20-25 minutes.
- Garnish with toppings and serve warm or ambient temperature.

And that's it, BON APPÉTIT !