

# CHOCOLATE BREAD PUDDING

This is another amazing bread pudding recipe. If you haven't had bread pudding before, don't be afraid, just try it. I promise it will be worth it. One great thing about bread pudding is that it is a warm dessert which is reasonably rare, but especially good on a cold winter's day...of course the rum sauce helps too!

## **INGREDIENTS:**

1 Loaf French Bread, cut into cubes (about 16 cups, or 16 ounces, 1 lb.)

## **DRY INGREDIENTS:**

1 Cup Sugar  
1 Cup Brown Sugar  
¼ Cup Cocoa Powder  
8 ounces Semisweet Chocolate Chips  
1 ½ teaspoons Cinnamon, Ground

## **WET INGREDIENTS:**

3 Cups Milk  
1/3 Cup Whipping Cream  
¼ Cup Coffee, or Coffee Flavored Liqueur  
1 Tablespoon Vanilla Extract  
2 teaspoons Almond Extract  
6 Eggs, slightly beaten

Spiced Rum Sauce Topping (recipe follows)

## **DIRECTIONS:**

In a large bowl, whisk together all of the Dry ingredients (NOT the bread), then add the Wet ingredients to the bowl and whisk until well combined.

Using a rubber spatula, gently fold the bread cubes into the large bowl and gently mix together until everything is moistened. Let sit for at least 20 minutes so the bread can absorb the custard.

Preheat oven to 325 degrees and lightly grease a 9 X 13 Baking Pan.

Pour ingredients from large bowl into prepared pan and smooth so it's level. Bake the pudding for 1 hour or until set. As it bakes it will rise beautifully! Once it comes out

of the oven though, it will collapse. That's OK, because that's how it should be. A toothpick inserted into the center, like a cake, should come out clean when it's done.

Serve the pudding warm or cold (warm is better) with the spiced rum sauce, and enjoy a little piece of heaven!

**SPICED RUM SAUCE:**

1 cup Brown Sugar, packed

½ stick Unsalted Butter

½ cup Whipping Cream

2 Tablespoons Spiced Rum

¾ teaspoon ground Cinnamon

Stir the brown sugar and butter together in a heavy medium saucepan, over medium heat until melted and smooth, about 2 minutes. Do not let the rum sauce boil or it will become a hard glob! Add cream, rum and cinnamon and bring to a simmer until sauce thickens, and is reduced to a total of 1 ½ cups (5 minutes). Serve warm over bread pudding or ice cream!

This sauce can be made up to 2 days in advance. Cover and refrigerate, then bring to a simmer before serving.