

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 winters day...of course the rum sauce helps too!

INGREDIENTS:

1 Loaf French Bread, cut into cubes (about 15 cups)

3 Cups Milk

1/3 Cup Whipping Cream

¼ Cup Coffee Flavored Liqueur

1 Cup Sugar

1 Cup Brown Sugar

¼ Cup Cocoa Powder

1 Tablespoon Vanilla Extract

2 teaspoons Almond Extract

1 ½ teaspoons Ground Cinnamon

6 Eggs, slightly beaten

8 ounces Semisweet Chocolate Chips

Spiced Rum Sauce (recipe follows)

DIRECTIONS:

Preheat the oven to 325 degrees.

In a large bowl, whisk together the milk, cream, and liqueur. In another bowl, combine the sugar, brown sugar, and the cocoa powder and mix well. Combine the two mixtures and mix well.

In a medium bowl, combine the beaten eggs, vanilla, almond extract and cinnamon, and mix well. Combine the egg mixture and the milk mixture and mix well. Stir in the chocolate chips. Pour the

mixture over the bread cubes and let stand, stirring occasionally, for at least 20 minutes, or until the bread has absorbed most of the milk mixture.

Bake the pudding for 1 hour or until set. 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.