

Chocolate Banana Bread Pudding

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The banana in this pudding really gives it a lovely sweet flavour and a fantastic texture. Slightly brown bananas work best in this, so it's a good way to use up any you might have hanging around your kitchen.

Ingredients:

4 eggs
2 chopped bananas
500ml full-fat milk
200g caster sugar
175g dark chocolate chips
Dash of vanilla extract
450g brioche or croissants, ripped into pieces

Directions:

1. Preheat the oven to 180C and grease a loaf tin.
2. Whisk the milk with the sugar and vanilla until smooth.
3. In another bowl, whisk the eggs until no traces of white remain, and then gradually whisk the eggs into the milk.
4. Mix in the bread along with the banana and chocolate. Stir well to ensure everything is evenly distributed.
5. Place the pudding mixture into the loaf tin and cook in the oven for 45 minutes, until golden brown on top. Serve with some warm fresh custard.

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