

# Chocolate Bread Pudding

Printed from Bread Pudding Recipes at <http://www.breadpuddingrecipes.co.uk/>

*A deliciously rich bread pudding that's perfect to make when you want to treat you and your family. Serve it with clotted cream and a sprinkle of chopped nuts for a wonderful pudding.*

## Ingredients:

475ml double cream  
475ml full fat milk  
200g caster sugar  
225g dark chocolate  
8 eggs  
Dash of vanilla extract  
500g loaf of bread, ripped into pieces

## Directions:

1. Break the chocolate up into pieces and put into a bowl.
2. In a large saucepan, combine the milk, cream and sugar. Heat it up until the sugar is dissolved and the milk comes to the boil. Once boiling, remove the mixture from the heat and pour it over the chocolate.
3. Stir the mixture quickly and allow the chocolate to melt. Stir until the chocolate is melted and the mixture is smooth and glossy.
4. Whisk the eggs and add the vanilla. Gradually whisk the chocolate into the eggs until smooth.
5. Add the broken up bread pieces into the mixture and stir well. Allow the mixture to sit for half an hour before cooking.
6. Place the pudding into the oven at 180C and cook for 45 minutes, until just set. Serve warm.

*Author: Laura Young*