



5 SERVINGS



35 MINUTES



421 CALS

Warm up with This Yummy Dark Chocolate Bread Pudding Recipe

SOPHIE VIAU

Ingredients

- 4 slices bread
- 1/2 cup sugar
- 1 cup milk
- 2 tbsp cocoa
- 1/2 cup 35% cream
- 3 lightly beaten eggs
- 1/2 cup chopped dark chocolate
- 1 orange, zested

Instructions



PREP: 15M

| COOK: 20M

| READY IN: 35M

1. Preheat the oven to 325 ° F. Generously butter an oven-safe bowl or six cups in a large muffin tin.
2. Cut the bread into cubes.
3. Beat together the milk, cream, eggs and the sugar . Add orange zest. Soak the cubes of bread for half an hour. Add the chopped chocolate and mix.
4. Pour into the oven-safe bowl or muffin tin. Bake for about 15 to 20 minutes.