



Cherry Chocolate Bread Pudding

Ingredients Needed for Cherry Chocolate Bread Pudding

- 1 loaf of Aunt Millie's Cinnamon Swirl Bread, cut into 1-inch cubes
- 1½ cups pitted cherries, fresh, or thawed if frozen
- ¾ cup mini semi-sweet chocolate chips
- ¼ cup toasted almonds
- 4 large eggs
- 4 large egg whites
- 1 cup skim milk
- ¾ cup sugar
- 2 teaspoons vanilla extract



Directions | Yield: 8 servings of Cherry Chocolate Bread Pudding

1. Preheat the oven to 375°F. Coat an 11" x 7" baking dish with cooking spray.
2. Whisk egg whites, eggs and milk in a bowl. Stir in sugar, vanilla, and cinnamon.
3. Combine the bread, cherries, chocolate chips, and almonds in a large bowl. Add custard mixture and stir to combine.
4. Place bread mixture in the baking pan and cover with foil.
5. Bake for 30 minutes, then uncover and bake an additional 30 minutes until golden brown.
6. Cool before serving and enjoy your Cherry Chocolate Bread Pudding!

