

## **Chocolate Lovers Bread Pudding**

## Ingredients Needed for Chocolate Lovers Bread Pudding

- 11 slices of Aunt Millie's Honey Wheat Bread, cubed
- · 2 Honeycrisp apples, peeled and thinly sliced
- 1 cup dried cherries
- 2 large eggs, beaten
- 13/4 cups 2% milk
- 1 cup brown sugar
- ¼ cup unsalted butter
- 1 teaspoon vanilla extract

## **Chocolate Sauce**

- ½ cup milk
- 1/3 cup sugar
- ½ cup unsalted butter
- 4 ounces bittersweet chocolate

## Directions | Yield: 8 servings of Chocolate Lovers Bread Pudding

- 1. Preheat the oven to 350 degrees.
- 2. Peel apples and cut into thin slices. Combine bread cubes, apple slices and dried cherries in a large mixing bowl, mix well, and spread mixture in a greased 7"x11" baking dish
- 3. In a separate mixing bowl, combine beaten eggs, milk, brown sugar, melted butter, and vanilla. Pour evenly over bread mixture and place in oven for 40 minutes or until center is set
- 4. While the pudding is in the oven, combine chocolate sauce ingredients in a medium saucepan. Stir over medium heat until smooth. Remove from heat
- 5. Top bread pudding with desired amount of chocolate sauce. Best served warm with vanilla ice cream, enjoy your Chocolate Lovers Bread Pudding!



