



Chocolate Lovers Bread Pudding

Ingredients Needed for Chocolate Lovers Bread Pudding

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



Chocolate Sauce

- ⅔ cup milk
- ⅓ 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°F.
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!

