THE J.M. SMUCKER Co

Chocolate Bread Pudding with Chocolate Sauce

Prep Time	Cook Time	Serves	Difficulty
20 mins	40 mins	8	N/A

Ingredients

- **Bread Pudding:**
- 5 cups egg bread cubes
- 1 cup semi-sweet chocolate chips
- 5 eggs
- 1/2 cup granulated sugar
- 1/4 cup butter, melted
- 2 cups Carnation® Regular, 2% or Fat Free Evaporated Milk

  Evaporated Milk

- 1 tsp vanilla extract
- **Chocolate Sauce:**
- 1 cup Carnation® Regular, 2% or Fat Free Evaporated Milk

  Evaporated Milk

- 1/4 cup corn syrup
- 1 cup semi-sweet chocolate chips

Directions

Step 2:

Preheat oven to 350°F (180°C). In buttered 8" (2 L) square baking dish, combine bread cubes and chocolate chips.

Step 3:

In large bowl, beat eggs. Beat in sugar and butter until combined. Whisk in evaporated milk and vanilla; pour over bread and chocolate chips. Press bread down gently to soak with the milk mixture.

Step 4:

Bake in preheated oven about 40 minutes or until a cake tester comes out clean.

Step 6:

In saucepan, heat together evaporated milk and corn syrup over medium heat until bubbles form at edge of pan, about 8 minutes. Place chocolate chips in heatproof bowl; pour in milk mixture and let stand 4 minutes. Stir to melt chocolate. Serve pudding warm with chocolate sauce.

Images