



SEVEN SINS-ZIN BREAD PUDDING

This is just like your grandma's bread pudding

Serves 10

Ingredients:

6 eggs
1 quart half and half
2 cups milk
1 cup fine sugar
6 oz. marinated dried cherries
1/2 cup zinfandel wine
1 vanilla pound cake, sliced
1/2 lb. shaved, sweetened chocolate



Directions:

- Preheat oven to 350 degrees
- In a bowl whisk together eggs, half-and-half, milk and sugar, making sure everything is combined thoroughly.
- Add cherries and zinfandel. Then mix again thoroughly.
- Place individual half-slices of pound cake into ramekins. Ladle the pudding individually into each ramekin, evenly distributing the cherries, and until $\frac{3}{4}$ of the way full.
- On a chopping block, shave chocolate. Place one to two tablespoons into each ramekin.
- Heat in oven for 30-40 minutes, or until golden-brown.
- Top with a shake of powdered sugar or cocoa.