

CHOCOLATE BREAD PUDDING WITH RUM SAUCE

This bread pudding is an old classic where I use Chocolate milk instead of regular milk. For a different taste you can also use the liquid Amaretto or Irish Cream (non dairy) coffee creamer in place of the chocolate milk. Your guest will enjoy this old fashioned dessert.

- 1 loaf French bread
- 1 quart chocolate milk
- 3 eggs
- 2 cups sugar
- 2 tablespoons vanilla extract
- 2 teaspoons ground cinnamon
- 1 cup nuts
- 1 cup dried cranberries (optional)
- 3 tablespoons melted butter

Preheat oven to 350 degrees. Tear bread into chunks and soak in milk. Crush with hands to make sure milk has soaked through. Add eggs, sugar, vanilla, cinnamon, and cranberries and stir well. Pour melted butter in bottom of a heavy 9 x 14 baking pan. Add bread mixture (and I sprinkle more cinnamon and raisins on top) and bake until very firm, about 40 minutes. Cool pudding, and when ready to serve, add rum sauce and heat under broiler for a few minutes (last step optional).

Rum sauce

- 1 cup sugar
- 1 stick butter
- 1 egg, beaten
- 2 ounces good Rum

Cream sugar and butter and cook in a double boiler until very hot and well dissolved. Add well-beaten egg very slowly and whip very fast so egg doesn't curdle. Cool and add rum.

Serves 8



Another great recipe from the PharrSide