



Chocolate Bread and Butter Pudding



Serves 6



EASY



Prep 10 mins + standing time 60 mins



Cook 1 hour 15 mins



Ingredients

- 200 g (7 oz) good quality milk chocolate
- 75 g (3 oz) butter
- 250 g (8 oz) (or about 10 slices) white bread
- 3 eggs
- 1 tsp Cinnamon Ground
- 25 g (1 oz) caster sugar
- 1 Vanilla Pod
- 600 ml (1 pint) milk
- Cocoa powder and icing sugar for dusting

Method

STEP 1

Pre-heat the oven to 180°C, 350°F, Gas Mark 4.

STEP 2

Lightly grease the sides of an ovenproof dish measuring approx. 30cm x 20cm (12" X 8"). Break up the chocolate and, together with 25g (1oz) butter, put into a heatproof bowl set over a pan of lightly simmering water. Leave until melted. Stir lightly.

STEP 3

Cut the crusts from the bread and slice into 4 triangles. Arrange approximately half of the slices, overlapping, in the dish and spread

with the melted chocolate sauce. Arrange the remaining bread, overlapping, to form a second layer.

STEP 4

Melt the remaining butter in a saucepan and remove from the heat. Beat the eggs with the Cinnamon, sugar and the seeds from the Vanilla Pod. Add the butter and milk and stir thoroughly. Spoon the mixture over the bread so that all of the bread is saturated. Allow to stand for 1 hour.

STEP 5

Bake the pudding in the oven for 45-50 minutes until the custard has set and the bread is golden brown.