

Chocolate Chip Bread Pudding

Recipe by Jan Welsh,
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PREPARATION TIME

25 minutes

INGREDIENTS

- 1 loaf Kings Hawaiian sweet bread
- 1 stick unsalted cream butter
- 5 cups whole milk
- $\frac{3}{4}$ cup white sugar
- 1-1/2 tsp. vanilla
- 5 eggs
- 6 ounces semi sweet chocolate chips
- $\frac{1}{2}$ tsp. nutmeg
- 1 to 1-1/2 tsp. cinnamon
- 1-1/4 cup packed light brown sugar



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DIRECTIONS

Preheat oven to 350. Grease a 9x13" glass baking dish.

Break the Hawaiian bread in to large chunks and place in the 9x13" dish.

In a saucepan, heat the stick of butter, the white sugar and the milk, just until the butter melts. Add the vanilla.

Beat the eggs in a medium size bowl.

With a ladle, slowly add 1 to 2 ladles of the milk mixture to the beaten eggs.

Mix well and then add the egg mixture back in to the saucepan of milk. Stir.

Pour the milk mixture over the bread chunks.

In a small mixing bowl, mix the brown sugar, nutmeg and cinnamon.

Sprinkle the mixture over the top of the bread.

Sprinkle the chocolate chips over the top of the brown sugar mixture.

Bake for 30 minutes.

