



earl grey chocolate bread pudding

Bread puddings are super quick and easy desserts, foolproof and tasty ways to make use of pantry staples and on-the-verge-of-stale loaves of bread. This Earl Grey Chocolate Bread Pudding recipe is no exception, a simple dessert that takes the classic combo of bread, sugar, milk, cream and eggs and kicks it up with the delicious addition of chocolate chips and Earl Grey tea.

SERVES: 10-12

ingredients

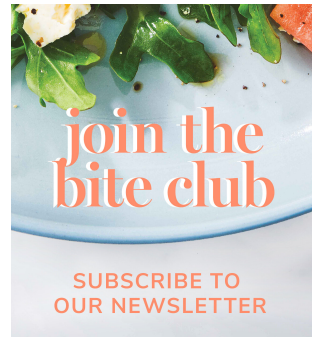
- 3 cups whole milk
- 1 cup heavy cream
- 5 tsp Earl Grey tea leaves, in tea filter
- 12 cups challah/egg bread or brioche bread, cut into 1-inch cubes
- ¾ cup sugar
- 4 eggs
- 2 egg yolks
- 2 tsp vanilla extract
- ½ tsp kosher salt
- ½ cup bittersweet chocolate chips
- ½ cup semi-sweet chocolate chips
- Whipped cream, for garnish

directions

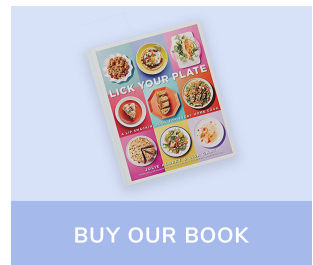
1. Preheat oven to 350°F. Coat either an 11x8-inch baking dish with non-stick cooking spray or 12 individual 3-inch ramekin dishes. Set aside.
2. Heat the milk and cream in a medium saucepan over medium heat. Add tea and heat the mixture until a gentle simmer. Remove from heat and allow the tea to steep 5-6 minutes. Remove tea filter and cool mixture slightly.
3. Place bread cubes on a parchment-lined baking sheet and bake for 10 minutes. Remove from oven and set aside.
4. Lower the oven temperature to 325°F. In a large mixing bowl, whisk together sugar, eggs, egg yolks, vanilla extract and salt. Add milk and cream mixture. Gently toss in bread cubes and half of the bittersweet and half of the semi-sweet chocolate. Transfer mixture to prepared baking dish or ramekins. Sprinkle with remaining chocolate. For the 11x8-inch baking dish, bake for 40-45 minutes. For the individual ramekins, bake for 30-35 minutes. Remove from oven and let cool 15-20 minutes before serving. Serve with whipped cream if desired.



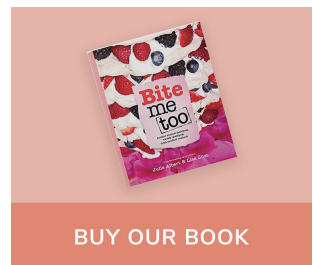
julie albert & lisa gnat



BUY OUR NEW COOKBOOK



BUY OUR BOOK



BUY OUR BOOK

