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## Luscious Chocolate Bread Pudding



[Butterbread](#)

If you thought bread pudding couldn't get any more luscious, you haven't tried this version that features a creamy, rich chocolate sauce.

**Total Time:**

76

MIN

**Number of Ingredients:**

6

**Servings:**

11

**Level:**

Medium

**Ingredients:**

8 slices Nature's Own Butterbread

3 cups whole milk

2/3 cup sugar

4 ounces bittersweet chocolate (60% cacao), coarsely chopped

2 tablespoons butter

1/8 teaspoon salt

2 teaspoons softened butter

4 eggs

1 teaspoon vanilla

Whipped topping (optional)

Strawberries or raspberries for garnish

**Instructions:**

Combine milk, sugar, chocolate, 2 tablespoons butter and salt in medium saucepan. Heat over medium heat, stirring frequently, 12 to 15 minutes or until chocolate and butter are melted. Remove from heat; cool 15 minutes.

Preheat oven to 350°F. Butter 2-quart casserole with softened butter.

Cube bread and layer evenly in prepared casserole.

Beat eggs and vanilla in medium bowl. Stir into milk mixture.

Pour milk mixture over bread. Gently press bread cubes with fingertips until all are moistened.

Bake 45 to 50 minutes or until puffy and center is set.

Serve warm with whipped topping, if desired. Garnish with berries.

**Cooks Notes:**

Cool 30 minutes before serving.

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**Source URL:** <http://naturesownbread.com/recipe/luscious-chocolate-bread-pudding>