

DESSERT

Chocolate Bread Pudding

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
480 min	60 min	75 min	15	\$0.80	384 kcal

You can never have too many dessert recipes, so give Chocolate Bread Pudding a try. This recipe makes 15 servings with 384 calories, 7g of protein, and 29g of fat each. For 80 cents per serving, this recipe covers 9% of your daily requirements of vitamins and minerals.

Ingredients

☐ 8 ounce baguette	☐ 1 tablespoon butter
☐ 3 tablespoons corn syrup	☐ 8 egg yolks, room temperature
☐ 2 eggs	☐ 3 cups heavy cream
☐ 1 cup milk	☐ 1 cup semisweet chocolate chips
☐ 2 ounces unsweetened chocolate, chopped	☐ 1 teaspoon vanilla extract
☐ 1/3 cup boiling water	☐ ½ cup white sugar

EQUIPMENT Bowl, Baking sheet, Sauce pan, Oven, Knife, Whisk, Double boiler, Baking pan, Roasting pan, Microwave, Kitchen towels

Method

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 baking dish.
- 2 Slice baguette in 1/4 inch slices and brush one side with melted butter.
- 3 Place on a baking sheet and into preheated oven until golden, about 1 minute.
- 4 Melt chocolate chips in microwave or double boiler. Set aside.

- 5 In a medium saucepan over low heat, heat cream and milk until warm. Do not scald.
- 6 In a large bowl beat eggs, egg yolks, 1/2 cup sugar and 1 tablespoon vanilla until smooth. Blend in warm cream mixture a little at a time.
- 7 Whisk egg mixture into melted chocolate until smooth.
- 8 Arrange toasted bread slices, buttered side up, in prepared dish until dish is full.
- 9 Pour chocolate mixture over bread and let rest 40 minutes, until liquid is absorbed.
- 10 Line a roasting pan with a damp kitchen towel.
- 11 Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish.
- 12 Bake 40 to 50 minutes, until knife inserted in center comes out clean.
- 13 Let rest 8 hours or overnight.
- 14 To make sauce, melt unsweetened chocolate in small saucepan over low heat. Stir in 1 tablespoon butter until melted. Stir in boiling water, 1/2 cup sugar and corn syrup until smooth. Increase heat to medium and bring to a boil Boil gently 3 minutes.
- 15 Remove from heat and stir in 1 teaspoon vanilla.
- 16 To serve: Warm bottom of baking dish, loosen edges of pudding with a knife then invert cold pudding onto a serving platter.
- 17 Serve with warm chocolate sauce.

Nutrition per serving

384	7 g	29 g	27 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			16.8 g · 105% of daily needs
Fibre			1.9 g · 8% of daily needs
Sugar			17.5 g · 19% of daily needs
Sodium			137 mg · 6% of daily needs
Cholesterol			184 mg · 61% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/chocolate-bread-pudding-148324