



Double-Chocolate Bread Pudding

READY IN



60 min.

SERVINGS



8

CALORIES



739 kcal

DESSERT

Ingredients

- ☐ 16 ounce bread loaf french cubed
- ☐ 8 servings caramel-coffee sauce
- ☐ 1 cup chocolate morsels dark
- ☐ 4 large eggs
- ☐ 3 cups half-and-half
- ☐ 0.3 teaspoon salt
- ☐ 1 cup sugar
- ☐ 1 tablespoon vanilla extract
- ☐ 1 cup chocolate morsels white

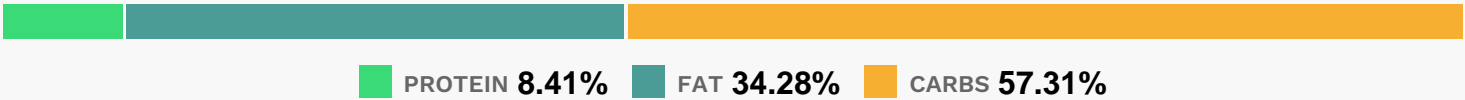
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ baking pan

Directions

- ☐ Combine first 3 ingredients in a lightly greased 13- x 9-inch baking dish.
- ☐ Whisk together eggs and next 4 ingredients in a large bowl.
- ☐ Pour egg mixture over bread mixture, pressing down to soak all pieces of bread.
- ☐ Let stand 30 minutes, or cover and refrigerate overnight.
- ☐ Preheat oven to 35
- ☐ Bake bread pudding 40 minutes or until edges are golden brown and center is set.
- ☐ Let cool at room temperature 10 minutes.
- ☐ Serve warm with Caramel-Coffee Sauce.

Nutrition Facts



Properties

Glycemic Index:27.57, Glycemic Load:49.43, Inflammation Score:-5, Nutrition Score:15.5565216333397%

Nutrients (% of daily need)

Calories: 738.96kcal (36.95%), Fat: 28.55g (43.93%), Saturated Fat: 18.35g (114.7%), Carbohydrates: 107.4g (35.8%), Net Carbohydrates: 105.25g (38.27%), Sugar: 75.36g (83.74%), Cholesterol: 129.71mg (43.24%), Sodium: 685.98mg (29.83%), Alcohol: 0.56g (100%), Alcohol %: 0.25% (100%), Protein: 15.75g (31.51%), Selenium: 29.65µg (42.35%), Vitamin B2: 0.64mg (37.78%), Vitamin B1: 0.48mg (31.78%), Phosphorus: 278.89mg (27.89%), Calcium: 273.61mg (27.36%), Folate: 91.31µg (22.83%), Manganese: 0.36mg (18.16%), Iron: 3.06mg (17%), Vitamin B3: 3.26mg (16.3%), Zinc: 2.23mg (14.88%), Potassium: 456.72mg (13.05%), Vitamin B5: 1.2mg (12.04%), Vitamin B12: 0.66µg (10.93%), Magnesium: 43.22mg (10.8%), Vitamin A: 501.26IU (10.03%), Vitamin B6: 0.19mg (9.54%), Fiber: 2.15g (8.59%), Copper: 0.17mg (8.5%), Vitamin E: 1.2mg (7.98%), Vitamin K: 5.43µg (5.17%), Vitamin D: 0.5µg (3.33%), Vitamin C:

1.24mg (1.51%)