

White Chocolate Bread Pudding

Serves 12-15

6 cups whipping cream
2 cups milk
1 cup sugar (or Splenda)
20 ounces white chocolate, broken into small pieces
1 ounces dark chocolate (garnish)
4 whole eggs
15 egg yolks
24" loaf french bread sliced 1" thick (use stale bread or slice the bread then dry in a 275 oven)

White Chocolate Sauce

8 ounces white chocolate, broken into small pieces
½ cup whipping cream
Note: You will need 1 ounce dark chocolate - grate the chocolate square on a cheese grater to make chocolate shavings for a garnish.

Procedure for Bread Pudding:

Preheat oven to 350. In a large sauce pan, heat the whipping cream, milk and sugar over medium heat. When hot, take off the heat and add the white chocolate pieces. Stir until melted.

Combine the whole eggs and egg yolks in a large bowl. Slowly pour the hot cream mixture into the eggs in a steady stream, whipping the eggs as you pour.

Place the stale sliced bread in the pan. Pour ½ the bread pudding mix over the bread. Use your fingers to press the bread into the mix so that it absorbs the liquid and becomes soggy. Pour in the remaining mix.

Cover the pan with aluminum foil and bake in a 350 oven for 1 hour. Take off the foil and continue to bake for an additional ½ hour until it is set and golden brown.

Procedure for Sauce:

Bring the cream to a boil in a small sauce pan. Take off the heat and add the white chocolate - stir until smooth and completely melted. Spoon over bread pudding.

To Serve:

Serve the pudding warm, spooned right out of the pan with the sauce and chocolate sprinkles.*

*Alternatively, bread pudding may be chilled 6-8 hours, cut into triangles, placed on a cookie sheet and heated in a 275 oven for 15 minutes.