



# Chocolate Cinnamon Crunch Bread Pudding

*Makes 10 servings*

## Ingredients:

- 9 oz., brioche or challah bread
- 3 oz., butter (melted)
- 32 fl. oz., whole milk
- 6 oz., white granulated sugar
- 6 ea., whole eggs (beaten)
- 4 ea., egg yolks (beaten)
- 6 oz. (about 1 c.), chocolate chips
- 1 tbsp., vanilla extract
- 1/2 tsp., ground cinnamon
- 1/2 tsp., salt

## Cinnamon Crunch Topping:

- 1/2 c., brown sugar
- 2 tsp., cinnamon
- 2 tbsp., butter (melted)

## Directions:

1. Preheat oven to 350°F.
2. Cut the brioche or challah bread into 1/2-inch cubes. Toss them with the melted butter and toast until golden brown. The bread should be dry and stale-like, but not crispy like a crouton. \*If you are starting off with stale bread, you can omit this step.
3. Combine the milk and half of the sugar (3 oz.) in a saucepan and bring up to a gentle boil.
4. Meanwhile, blend the eggs, egg yolks, vanilla extract, and remaining 3 oz. of sugar to make a liaison. Temper the liaison by gradually adding about 1/3 of the hot milk, whipping constantly. Add the remaining hot milk and strain the custard into a bowl through a fine mesh strainer.
5. Add the bread, chocolate chips, cinnamon, and salt to the custard and stir so ingredients are evenly distributed. Let the mixture soak uncovered in the refrigerator or over an ice bath for up to an hour to allow the bread to absorb the custard. Grease 10, 6 fl. oz. ramekins with either softened butter or cooking spray.
6. While the bread soaks prepare the cinnamon crunch mixture. Combine the brown sugar, cinnamon, and melted butter and mix till fully incorporated.

7. Ladle the bread pudding mixture into the ramekins, filling them no more than 3/4 full. Sprinkle the cinnamon crunch mixture over each of the bread puddings and then bake in a water bath at 350°F until set, about 45 to 50 minutes. Only add enough water so that it comes half-way up the ramekins.
8. Remove the custards from the water bath and wipe dry. The bread pudding can be served hot or slightly chilled. Top with fresh whipped cream or crème anglaise.

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