

Cherry Chocolate Bread Pudding

www.musselmans.com

Servings: 8

*6 cups bread cubes,
3/4-inch each
3 cups half-and-half
1/4 cup sugar
1 package (12 ounce) white
chocolate chips
4 eggs, beaten
1 can (21 ounce)
Musselman's cherries
jubilee
1/4 cup confectioner's sugar*

Preparation Time: 30 minutes

Cook Time: 55 minutes

Preheat the oven to 350 degrees.

Toast the bread cubes for 15 minutes.

In a saucepan, heat the half-and-half and sugar until boiling. Remove from the heat. Stir in the chocolate until melted. Gradually whisk in the eggs.

Place the bread cubes in a two-quart casserole with non-stick cooking spray.

Top with the half-and-half mixture. Let stand for 10 minutes for the bread to absorb the liquid.

Reduce the oven temperature to 325 degrees.

With an ice-cream scoop or 1/4 cup measure, drop the cherry mixture on top of the pudding at intervals. Swirl with a spatula until marbled. Some cherry should be visible on the bottom of the casserole.

Bake for 40 minutes until puffed and golden.

Dust with confectioner's sugar.

Per Serving (excluding unknown items): 175 Calories; 4g Fat (21.9% calories from fat); 6g Protein; 28g Carbohydrate; 1g Dietary Fiber; 106mg Cholesterol; 232mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Fat; 1/2 Other Carbohydrates.