

Chocolate Bread Pudding II

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*3 slices bread
2 tablespoons cocoa
2/3 cup hot water
1 pint milk
2 eggs, beaten
2/3 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla*

Preheat the oven to 350 degrees.

Place the bread and cocoa in a baking dish.
Pour the hot water over the top. When softened,
mash fine.

In a bowl, mix the milk, beaten eggs, salt, sugar
and vanilla. Pour the mixture over the bread.

Bake for one hour.

Serve with sweetened whipped cream or with
plain cream.

Per Serving (excluding unknown items): 1196 Calories; 30g Fat (22.4% calories from fat); 37g Protein; 200g Carbohydrate; 5g Dietary Fiber; 491mg Cholesterol; 1324mg Sodium. Exchanges: 3 Grain(Starch); 1 1/2 Lean Meat; 2 Non-Fat Milk; 4 1/2 Fat; 9 Other Carbohydrates.