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# Chunky Chocolate Walnut Bread Pudding with Kahlua Cream Sauce

*Chef Patrick Mould*

*www.LafayetteTravel.com*

Servings: 15

## FOR THE CREAM SAUCE

**1 cup heavy cream**

**1/4 cup sugar**

**1/2 cup Kahlua**

**2 tablespoons cornstarch**

**1 tablespoon water**

## FOR THE PUDDING

**non-stick cooking spray**

**16 ounces (6 cups) day-old French bread, cubed**

**1 cup granulated sugar**

**4 large eggs**

**1 tablespoon pure vanilla extract**

**3 cups milk**

**1 1/4 cups chocolate chips**

**1 cup chopped walnuts**

Make the sauce: In a small saucepot, heat the heavy cream, sugar and Kahlua over a medium heat. Combine the cornstarch and water. Mix until the cornstarch is dissolved. Whip into the heated cream mixture. Stir until thickened.

Make the pudding: Spray an 8 x 10 x 2-inch baking dish with cooking spray. Line the dish with the cubed French bread.

Preheat the oven to 350 degrees.

In a medium mixing bowl, beat together the sugar and eggs for approximately 3 to 4 minutes, until light and fluffy.

Add the milk and vanilla and beat until combined. Pour over the cubed bread. Soak for 30 minutes.

Stir in the chocolate chips and walnut pieces until evenly dispensed throughout the bread pudding.

Bake for one hour. The bread pudding should be puffy and brown.

Top individual servings of bread pudding with the sauce.

## Condiments, Sauces

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*Per Serving (excluding unknown items): 313 Calories; 19g Fat (52.0% calories from fat); 6g Protein; 33g Carbohydrate; 2g Dietary Fiber; 85mg Cholesterol; 51mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat; 2 Other Carbohydrates.*