

Dessert

Triple-the-Chocolate Bread Pudding

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 12

Preparation Time: 35 minutes

Start to Finish Time: 2 hours 40 minutes

1 can Pillsbury Grands! refrigerated cinnamon rolls with icing
1 can (14 oz) Eagle Brand sweetened condensed milk
1/2 cup Hershey's semisweet chocolate baking chips
1/4 cup Hershey's baking cocoa
1/2 cup milk
2 teaspoons instant coffee granules or crystals
2 teaspoons McCormick pure vanilla extract
3 eggs
2 egg yolks
3/4 cup Hershey's special dark syrup
1 cup heavy whipping cream

Preheat the oven to 325 degrees.

Generously spray an 8-inch round cake pan with Crisco Original no-stick cooking spray. Place the rolls evenly in the pan. Reserve the icing.

Bake 29 to 32 minutes or until golden brown. Remove the rolls to a cooling rack. Cool for 20 minutes.

Meanwhile, in a 2-quart saucepan over medium-low heat, cook the condensed milk, chocolate chips and the cocoa, stirring constantly, until smooth. Remove from the heat. Beat in the milk, coffee granules and vanilla with a wire whisk. Add the eggs and yolks. Beat with a wire whisk until well blended.

Generously spray a 13x9-inch (3 quart) glass baking dish with Crisco Original no-stick cooking spray. With a serrated knife, cut the cinnamon rolls into 1-inch pieces. Arrange the pieces evenly in the bottom of the baking dish. Pour the chocolate-coffee mixture over the pieces. Turn the pieces to coat evenly. Let stand for 15 minutes. Drizzle the chocolate syrup over the top of the pudding.

Bake for 45 to 50 minutes or until a knife inserted in the center of the pudding comes out clean. Cool for 15 minutes.

Meanwhile, in a large bowl, beat the whipping cream with an electric mixer on high speed until stiff peaks form. Add the reserved icing. Beat 15 seconds or until well blended.

Serve the whipped topping with warm bread pudding.

Store covered in the refrigerator.

Per Serving (excluding unknown items): 103 Calories; 10g Fat (84.8% calories from fat); 3g Protein; 1g Carbohydrate; 0g Dietary Fiber; 117mg Cholesterol; 31mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 2 Fat.