

# **Warm Chocolate Bread Pudding with Turtle Topping.**

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**Servings: 16**

**2 1/2 cups skim milk**  
**1/3 cup Truvia Baking Blend**  
**1/4 cup unsweetened cocoa**  
**2 teaspoons vanilla extract**  
**3 large eggs, lightly beaten**  
**1 large egg white**  
**5 cups day-old French bread, cut into 1-inch cubes**  
**cooking spray**  
**1/4 cup caramel sundae syrup**  
**1/4 cup chopped pecans**  
**1/4 cup milk chocolate chips**

Preheat oven to 350 degrees.

Combine the milk, Truvia, cocoa, vanilla, eggs and egg white in a large bowl, stirring with a whisk.

Add the bread, pressing down with a spatula to soak. Spoon the bread mixture into a 2-quart baking dish coated with cooking spray.

Bake for 50 minutes.

Drizzle with the caramel syrup and sprinkle with the nuts.

Bake an additional 5 minutes or until the caramel syrup is bubbly.

Place the chocolate chips in a glass bowl or on a heavy-duty zip-top bag. Microwave at HIGH for 30 seconds or until melted. Drizzle over the bread pudding.

Serve warm.

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Per Serving (excluding unknown items): 61 Calories; 3g Fat (47.1% calories from fat); 3g Protein; 5g Carbohydrate; 1g Dietary Fiber; 41mg Cholesterol; 39mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.