

CHBC Demo Recipes

White Chocolate & Cranberry Bread Pudding

(serves 8)

A: Pudding

4 tbsp butter (melted)
4 large eggs (lightly beaten)
1 cup brown sugar
3 cups whipping cream
1 cup milk

AA

1 tsp vanilla extract
¼ tsp cinnamon
1 cup fresh cranberries
6 cups day old bread (cubed)
1 cup white chocolate (chopped)

B: Garnish

Icing sugar
Whipped cream
Mint leaves
Dark chocolate sauce (1 cup whipping cream and a ½ lb dark chocolate melted together on low heat)

- A.** Butter a 9 x 13 baking dish with 2 tbsp of the melted butter. Whisk together **A** ingredients. Add **AA** ingredients and stir to blend. Stir in the remaining 2 tbsp melted butter and pour mixture into the baking dish. Bake for 1 hour (until firm).
- B.** At this point the Bread Pudding can be served immediately, buffet style, dusted with the icing sugar and mint leaves with the whipped cream and chocolate sauce on the side.

The Bread Pudding can also be served plated: Let the Bread Pudding rest at room temperature for 15 minutes. Divide between 8 plates, dust with icing sugar, top with whipped cream and mint leaves. Spoon chocolate sauce on the side.



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