

CHBC Demo Recipes

Hot Chocolate Banana Bread Pudding

(serves 8)

Ingredients

6 eggs
1 loaf banana bread (1 inch cubes)
3 cups whipping cream
1.75 cups white sugar
1 tsp vanilla
4 tbsp cocoa (sifted)

Method

Fill 8- 8 oz soup cups with banana bread cubes. Beat eggs, sugar, cocoa and vanilla until smooth. Scald cream and slowly whisk into egg mixture. Pour into soup cups and bake in a bain-marie at 275° for 1 hour.

Remove from bain-marie and cool at room temperature for two hours. Run a paring knife around the edge of the bread puddings, unmold, and serve right-side up.



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