



(Truly) Decadent Chocolate "Bread" Pudding

For this chocolatey - rich bread pudding we used chocolate glazed raised donuts from our neighbor, Daylight Donuts and brownies from a leftover batch of Barefoot Contessa Outrageous Brownies, but any brownies will do! You can use day-old brioche bread, but it won't be nearly as chocolatey.

Yield: 1 each, 9" x 13" Baking Pan

Ingredients

| | |
|---|--|
| Butter - for buttering the baking pan | 3 Tbsp Cocoa Powder, unsweetened |
| 10 C Chocolate Glazed Raised Donuts, cubed* | 6 oz Semisweet Chocolate, finely chopped (we used Scharffen Berger) |
| 2 C chocolate brownies, cubed (optional) | 1 tsp Vanilla Extract |
| 1 T Granulated Sugar | ¼ tsp Salt |
| 12 Egg Yolks, large | |
| 4 C Half & Half | |

Place the cubed donuts and brownies in the buttered baking pan.

Whisk the sugar and egg yolks together in a large bowl.

Combine the half & half and cocoa powder and bring to a boil, and then gradually whisk this mixture into the eggs.

Combine and stir in the chopped chocolate, vanilla and salt – keep stirring until the chocolate is melted and the mixture is smooth. Pour this chocolate custard over the donut/ brownie mix.

Place parchment paper (or plastic wrap) over the pan and weight the top down to immerse the mixture.

Let it stand for 30 – 60 minutes. Remove the weights, cover the custard with foil, and then vent holes through the parchment (or plastic) *and* foil.

Bake in a 325°F degree conventional oven in a hot water bath for 75 – 90 minutes or until the custard is set and all of the liquid is absorbed.

Cool slightly on a wire rack. Serve warm!

* If you use brioche bread, dry it slightly on a sheet pan first in a low (200° – 300°F) oven.