

## RECIPE

# Chocolate and Strawberry Bread Pudding



**Prep Time:** 15 minutes

**Cook Time:** 40 minutes

**Feeds:** 12 people

## Ingredients

- 2 tbsp melted butter
- 7 slices of day old bread torn into pieces
- 1 cup of dehydrated strawberries (you can also use 1 cup of fresh strawberries chopped)
- 1 cup chocolate chips
- ½ cup chopped walnuts or pecans
- 3 eggs
- 1-¼ cup milk
- ¾ cup heavy cream
- 2 tsp vanilla extract
- ¾ cup white sugar
- ¼ tsp of kosher salt
- 1 tsp cinnamon

## Glaze

- 2 cups powdered sugar
- 2 tbsp butter
- 1 tsp vanilla extract
- 3 or 4 tbsp milk or heavy cream

## Preparation

1. Preheat oven to 350 degrees
2. Using 2 tablespoons of the butter, grease the bottom and sides of an 8 inch square baking dish
3. Toss bread with the strawberries, nuts and chocolate chips. Place in baking dish
4. Mix together the milk, heavy cream, eggs, vanilla extract, sugar, cinnamon and kosher salt
5. Pour over bread pieces and press down slightly so that all the bread has absorbed the milk
6. Bake for 40 to 45 minutes

## GLAZE:

1. Mix together all ingredients. Drizzle over bread pudding while still hot.