



Recipes for Every Season

CHOCOLATE BREAD PUDDING

Dessert | Serves: Nine (3 in. x 4 in. squares) | Difficulty: Easy

Morton® Coarse Sea Salt isn't just for savory dishes. Desserts like this rich chocolate bread pudding benefit from a pinch of salt for balance and to make the other flavors pop.

Ingredients:

- 8 tablespoons butter or margarine
- 12 ounces semisweet chocolate chips
- ½ cup sugar
- 4 cups milk
- 1 tablespoon vanilla extract
- 4 eggs
- Cooking spray
- 1 pound of leftover sliced bread or ½ inch sliced dinner rolls
- 1 teaspoon of Morton® Coarse Sea Salt
- 1 pint whipped cream or vanilla ice cream (garnish)



**MORTON®
COARSE SEA SALT**

1

In a medium saucepan, melt the butter and chocolate chips over a low heat, heating only until the butter and chocolate melt.



2

Whisk the sugar, milk, vanilla, and eggs into the chocolate mixture. Lightly coat a 13-by-9-inch baking dish with cooking spray.





3

Arrange the bread slices in 3 layers inside of the baking dish. Pour the chocolate sauce over the bread.



4

Set aside for 1 hour to allow the bread to absorb the sauce. (The pudding can be made to this point up to 1 day ahead. Refrigerate).



5

Heat oven to 325° F. Bake uncovered 35 to 40 minutes or until set. Sprinkle 1 teaspoon of Morton Coarse Sea Salt over bread pudding, and serve warm garnished with whipped cream or vanilla ice cream.