

Chocolate Kahlua Bread Pudding



Serves 2

1/3c milk

1T brown sugar

1/8t cinnamon

1 large egg

2c French bread, cut into 1/2" cubes

1/4c cocoa

cooking spray

1/2c Kahlua

1/4c raisins

Preheat oven to 350.

Soak raisins in Kahlua for 30 minutes. Strain and reserve Kahlua.

Combine milk, brown sugar, cinnamon, egg, Kahlua and cocoa in small bowl. Whisk very well.

Place 1/2c bread cubes into 8oz ramikin coated with cooking spray. Top with 2T of raisins. Sprinkle with 1t granulated sugar. Repeat process.

Refrigerate 60 minutes.

Bake 30~40 minutes or until done

Prepare Ahead Tip

Bake and keep refrigerated for up to 48 hours. Serve at room temperature.