



## **Sweet Chocolate Bread Pudding AND Spinach and Cheese Savory Bread Pudding**

Serves 8

### **INGREDIENTS:**

2 tablespoons unsalted butter, plus more for dish

Chocolate chips

½ loaf sourdough or country bread or challah, crusts removed (or not) and cut into 1-inch cubes

1 tablespoon sugar

½ teaspoon ground cinnamon

¼ cup raisins or dried cherries (optional)

For the custard: 5 large eggs

½ teaspoon coarse salt

Generous pinch or grating of nutmeg

3 ½ cups whole milk

½ cup heavy cream

1/2 cup sugar

1. Butter a deep 9- or 10-inch baking dish.
2. In a medium skillet over medium heat, melt the butter. Add the apples and cook until slightly softened, about 4 minutes. Sprinkle over the sugar and cook until lightly caramelized. Remove from heat and stir in the cinnamon.
3. Place half of the bread cubes in a single layer on the bottom of the prepared baking dish. Add the apples and sprinkle with raisins. Top with the remaining bread.
4. In a large mixing bowl, beat the eggs with a pinch of salt and nutmeg. In a large saucepan, heat the milk, cream, and sugar until very warm to the touch, then gradually whisk into the eggs, a little at a time to avoid curdling the eggs. Pour the warm custard over the bread and apples (you may not need it all depending on the size of your pan) until it completely covers it; allow to sit for 1 hour to allow the bread to absorb as much of the custard as possible (this can also sit for up to 1 day, covered, in the refrigerator).
5. Preheat the oven to 375 degrees. Bake the pudding until golden brown and the center is set, about 45 minutes. Serve warm or at room temperature.

### **For a savory bread pudding**

In the custard: omit the sugar in the custard and add a generous amount of freshly ground black pepper.

In the filling: Substitute ½ pound fresh spinach sautéed with some minced onion in 2 tablespoons unsalted butter. Add 4 ounces crumbled fresh goat cheese or feta cheese.