



### **Turtle Topped Chocolate Bread Pudding**

*Quick and easy to make; tastes decadent, serve it warm*

2-1/2 cups whole milk or reduced fat milk  
2/3 cup granulated sugar  
1/4 cup unsweetened cocoa  
2 teaspoons pure vanilla extract  
3 large eggs, lightly beaten  
1 large egg white  
5 cups (1-in) cubed day-old French bread, crust removed  
1/4 cup white chocolate chips  
1/4 cup caramel topping  
1/3 cup broken pecans  
2 ounces milk chocolate, melted or as desired  
1-1/2-ounce dark chocolate, melted or as desired  
**Garnish:** sprinkle of flaked salt; basil or mint leaves as desired

**Before Starting:** Preheat oven to 350-degree F. Spray 2-quart baking dish with baking spray.

**Soak the French Bread:** In a mixing bowl, whisk first six ingredients to combine. Stir in bread; pressing down to cover with liquid. Set aside for 10 minutes. Stir in white chocolate chips.

**Bake the Bread Pudding:** Spoon bread mixture into 2-quart baking dish. Bake in preheated 350-degree F oven for 50 minutes.

**Add Turtle Topping:** Remove from oven. Drizzle with caramel topping; sprinkle with pecans. Replace into oven; bake for additional 5 minutes or until caramel bubbles.

**Add Garnish and Serve:** Drizzle milk chocolate and dark chocolate over bread pudding. Let cool about 10 minutes. Garnish with a sprinkle of flaked salt and add a few fresh basil or mint leaves. Serve plain or top with chilled cream as desired. Serve chocolate pudding warm. Yield: Serves 6

**Recipe Inspired by** Mary Hawkes, *All Time Favorites from Readers*, 2003, *Cooking Light*

**About the Recipe:** A perfect way to celebrate family holidays is to serve something full of melting chocolate. Bread pudding found its way into kitchens long ago. Today, bread pudding is more elegant, and this recipe blends three different chocolate flavors plus adds some white chocolate. The over-the-top turtle pecan caramel flavor topping makes it almost impossible to resist.