

Chocolate Banana Bread Pudding

4 eggs
2 cups (500 mL) milk
1 cup (250 mL) sugar
1 tablespoon (15 mL) vanilla extract
6 cups (220 g) bread, cut into cubes, divided
2 bananas, sliced
½ cup (170g) chocolate chips



Chocolate Drizzle

¼ cup (50 mL) chocolate chips for drizzle topping
1 ½ tsp (7 mL) oil

Preheat oven to 350°F (175° C). Grease an 8 x 8-inch (20 x 20 cm) pan. In a large mixing bowl, mix eggs, milk, sugar and vanilla until smooth. In the prepared pan, layer half the bread, then the banana slices and ¼ cup (50 mL) of the chocolate chips. Top with remaining bread cubes and sprinkle the remaining chocolate chips over top. Pour egg mixture over bread layers. Let rest 10 – 15 minutes for bread to soak up egg mixture. Bake in preheated oven for 1 hour, or until a knife inserted in the center comes out clean.

In a small bowl, microwave ¼ cup (50 mL) chocolate chips and oil for 20 second intervals, stirring at each interval until chocolate has melted. Drizzle over pudding.

Makes 9 servings