

# Chocolate Bread Pudding

*Marge Overmyer*

*Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa*

*fresh bread, cut into cubes*

*1 cup milk*

*1 egg*

*1/2 cup sugar*

*2 tablespoons cocoa*

*pinch salt*

**HARD SAUCE**

*1/2 cup butter, softened*

*3/4 cup sugar*

*1 teaspoon vanilla*

Preheat the oven to 350 degrees.

Grease a bread loaf pan.

Fill the loaf pan with bread cubes.

In a bowl, combine the sugar and cocoa.

In a bowl, beat the egg and milk together. Add to the sugar mixture. Add the salt. Pour the mixture over the bread.

Bake for 40 minutes.

Make the Hard Sauce: In a bowl, blend together the butter, sugar and vanilla.

Serve warm with the Hard Sauce.

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Per Serving (excluding unknown items): 2042 Calories; 107g Fat (45.6% calories from fat); 17g Protein; 269g Carbohydrate; 4g Dietary Fiber; 494mg Cholesterol; 1131mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 1 Non-Fat Milk; 20 1/2 Fat; 17 Other Carbohydrates.