

# Fudge Brownie Bread Pudding

Paula Macri - Gattuso's Bella Cucina  
Scripps Treasure Coast Newspapers

1 package double chocolate brownie mix  
8 large eggs  
3/4 cup sugar  
1 tablespoon vanilla extract  
pinch salt  
3 cups heavy cream  
1 large loaf dense Italian bread, cut into one-inch cubes  
1 package (11-1/2 ounce) chocolate chips  
1 slow-cooker liner

Prepare and bake the brownies according to package directions. Let cool completely. Cut into 1-1/2-inch chunks. Measure four cups of packed brownies. Reserve any remaining brownies for other uses.

In a large bowl, whisk the eggs, sugar, vanilla extract, a pinch of salt and the heavy cream until well blended.

In a bowl, mix the brownies and bread cubes. Stir in the chocolate chips. Stir the bread/brownie mixture into the cream mixture.

Place a slow-cooker liner into the slow cooker bowl. Spray the liner with cooking spray. Spoon the bread mixture into the slow cooker. Cover and cook on HIGH for four hours or until the pudding is thick in the center, rotating so that the edges will not burn.

Turn the slow cooker off and let the pudding sit, uncovered, for about 10 minutes.

Per Serving (excluding unknown items): 4740 Calories; 370g Fat (68.0% calories from fat); 74g Protein; 319g Carbohydrate; 13g Dietary Fiber; 2675mg Cholesterol; 855mg Sodium. Exchanges: 6 1/2 Lean Meat; 2 Non-Fat Milk; 69 1/2 Fat; 19 1/2 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	4740	Vitamin B6 (mg):	.9mg
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% Calories from Fat:	68.0%
% Calories from Carbohydrates:	26.0%
% Calories from Protein:	6.1%
Total Fat (g):	370g
Saturated Fat (g):	216g
Monounsaturated Fat (g):	114g
Polyunsaturated Fat (g):	17g
Cholesterol (mg):	2675mg
Carbohydrate (g):	319g
Dietary Fiber (g):	13g
Protein (g):	74g
Sodium (mg):	855mg
Potassium (mg):	1895mg
Calcium (mg):	742mg
Iron (mg):	15mg
Zinc (mg):	10mg
Vitamin C (mg):	4mg
Vitamin A (i.u.):	12495IU
Vitamin A (r.e.):	3570 1/2RE

Vitamin B12 (mcg):	6.5mcg
Thiamin B1 (mg):	.6mg
Riboflavin B2 (mg):	2.9mg
Folacin (mcg):	225mcg
Niacin (mg):	2mg
Caffeine (mg):	139mg
Alcohol (kcal):	38
% Refuse:	0 0%

## Food Exchanges

Grain (Starch):	0
Lean Meat:	6 1/2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	2
Fat:	69 1/2
Other Carbohydrates:	19 1/2

## Nutrition Facts

### Amount Per Serving

<b>Calories</b>	4740	Calories from Fat: 3221
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### % Daily Values\*

<b>Total Fat</b>	370g	570%
Saturated Fat	216g	1080%
<b>Cholesterol</b>	2675mg	892%
<b>Sodium</b>	855mg	36%
<b>Total Carbohydrates</b>	319g	106%
Dietary Fiber	13g	53%
<b>Protein</b>	74g	
<b>Vitamin A</b>		250%
<b>Vitamin C</b>		7%
<b>Calcium</b>		74%
<b>Iron</b>		82%

\* Percent Daily Values are based on a 2000 calorie diet.