

# 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.

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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  
1

