

# Mom's Hazelnut & Chocolate Bread Pudding (Slow Cooker)

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## Servings: 12

*1/4 cup unsalted butter  
2 tablespoons semisweet chocolate chips  
8 cups challah or brioche bread, cubed  
1/2 cup chopped hazelnuts  
4 large eggs  
1 1/2 cups fat-free milk  
1/2 cup fat-free half-and-half  
1/2 cup hazelnut spread (Nutella)  
1/4 cup sugar  
1/2 teaspoon vanilla extract  
1/4 teaspoon salt  
heavy whipping cream, whipped*

## Preparation Time: 10 minutes

### Cook Time: 4 hours

In a bowl, microwave the butter and chocolate chips until melted, 30 to 45 seconds. Stir until smooth. Cool.

In a three- or four-quart slow cooker coated with cooking spray, combine the bread cubes and hazelnuts.

In a large bowl, combine the eggs, milk, half-and-half, hazelnut spread, sugar, vanilla and salt. Mix well. Add the chocolate mixture to the bowl. Whisk until smooth.

Pour the egg mixture over the bread and hazelnuts, gently pressing the bread cubes to help them absorb the liquid.

Cook, covered, on LOW until a knife inserted in the center comes out clean, four to five hours.

Serve warm, dolloped with whipped cream.

*If you don't have easy access to challah or brioche bread, just use raisin bread.*

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Per Serving (excluding unknown items): 114 Calories; 9g Fat (69.2% calories from fat); 3g Protein; 6g Carbohydrate; trace Dietary Fiber; 81mg Cholesterol; 69mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.