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“Chocolate Bread Pudding,” *Philly’s Favorites: Recipe collection I : Delectable Recipes from Philadelphia’s Finest Restaurants* [UPA/Ph TX 725.A1 D587 1992]

4 oz. bittersweet chocolate, coarsely chopped
4 oz. unsweetened chocolate, coarsely chopped
1 cup sugar
12 egg yolks
Pinch of salt
2 cups of whole milk
2 ½ cups heavy cream
1 tsp vanilla extract
1 loaf challah bread, cut into 1 inch cubes

Whipped Cream

1 cup heavy cream
3 Tbsp sugar

Place chocolate pieces in small bowl over steaming (but not boiling) water to melt chocolate. In large bowl, whisk together sugar, egg yolks, and salt. Set egg yolk mixture aside. Heat milk and cream together in small saucepan until steam rise from surface. Add to egg yolk mixture. Pour through fine strainer to remove any egg shells or pieces of cooked egg. Slowly add strained mixture to melted chocolate, whisking constantly. Add vanilla extract. Pour mixture over cubed challah bread. Squeeze bread with hands to absorb chocolate sauce like sponges. Then add the remaining ½ cup heavy cream and mix. Let soak, mixing occasionally, at room temperature for one hour.

Pour into greased 12x9 inch baking dish. Cover with greased foil. Bake at 350 degrees for one hour until no longer wet in middle. When done, bread pudding should appear glossy but not runny. Allow to cool approximately one hour.

