

Chocolate Bread Pudding

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

Servings: 12

Serving Size: 4 ounces

Ingredients	Quantity	Measure
Stale French bread	1	pound
Egg replacer	3	ounces
Non-dairy creamer, almond or soy	1 ½	quarts
Vanilla extract	2	tablespoons
Granulated sugar	1	cup
Dark chocolate coins, optional	½	pounds

Preparation

1. Whisk almond creamer, sugar and egg replacer together.
2. Add vanilla and chocolate coins.
3. Pour over bread and let set over night.
4. Bake at 250 degrees with water bath for 2 hours covered. Uncover and bake for 20-30 minutes until golden brown and set.

Nutrition Information

 per serving *From USDA Nutrient Database

Calories: 247 Total Fat: 11g Saturated Fat: 6g Carbohydrate: 30g Protein: 6g Sodium: 128mg Vitamin A: 63µg Vitamin C: 21mg Calcium: 189mg Iron: 2mg Folic Acid: 34µg

