Chocolate Bread Pudding
A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

Servings: 12  
Serving Size: 4 ounces

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
<th>Measure</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stale French bread</td>
<td>1</td>
<td>pound</td>
</tr>
<tr>
<td>Egg replacer</td>
<td>3</td>
<td>ounces</td>
</tr>
<tr>
<td>Non-dairy creamer, almond or soy</td>
<td>1 ½</td>
<td>quarts</td>
</tr>
<tr>
<td>Vanilla extract</td>
<td>2</td>
<td>tablespoons</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>1</td>
<td>cup</td>
</tr>
<tr>
<td>Dark chocolate coins, optional</td>
<td>½</td>
<td>pounds</td>
</tr>
</tbody>
</table>

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