

Chocolate and Bread

French Bread Pudding Toast

The open crumb of the bread captures the custard (like a bread pudding) and the chocolate melts into a warm sauce. Yum! Serve by itself, with the faintest sprinkle of powdered sugar, and perhaps a few fresh raspberries....

For breakfast, brunch or dessert.



Ingredients:

Two 1.5 inch slices of Cathy's Chocolate & Bread loaf

1 egg

1/2 cup half and half

1 tsp sugar

1/2 tsp vanilla

Pinch of salt

Opt. 1 tbsp dark rum

1 tbsp salted butter

Directions:

Place bread slices in shallow, close fitting container. Mix remaining ingredients (except butter) and pour over bread. Flip bread over to make sure it's well coated. Soak bread in mixture overnight or for 4 hours, flipping the slices over at least once during that time.

To cook:

Melt butter skillet over medium high. Fry the soaked bread about 3 minutes a side until custard is set and bread is golden. Enjoy warm!