



**BRAIN HEALTHY  
COOKING**

# Dessert

## *Chocolate Chip Bread Pudding with Cappuccino Sauce*



### *Ingredients*

#### **CAPPUCCINO CREAM SAUCE:**

- 1 CUP Coffee-Flavored Liqueur
- 2 CUPS Sweet Condensed Milk
- ¼ CUP Sugar
- 1 ½ CUP Cappuccino
- 1 TBSP Vanilla Extract
- 1/3 CUP Cornstarch

#### **BREAD PUDDING:**

- ¼ CUP Butter, melted
- 1 CUP Sugar
- 1 TBSP Vanilla Extract
- 2 cups Milk
- 8 Eggs, well beaten
- 10 slices Texas Toast, cubed
- 2 CUPS Chocolate Chips

*Makes 8-10 Servings*

### *Directions*

#### **FOR CREAM SAUCE:**

1. Mix liqueur, condensed milk, sugar, cappuccino and vanilla extract together in a bowl.
2. Add to double boiler and simmer for 30 minutes.
3. Thicken the sauce with 1 cup water and cornstarch.
4. Bring to high heat and stir constantly for 5 minutes.

#### **FOR PUDDING:**

1. Mix butter, sugar, vanilla, milk and eggs in a bowl.
2. Fold in bread and chocolate chips.
3. Pour batter into a greased 6-by-9-inch pan. Bake at 325°F for 45-60 minutes.

