

Chocolate Orange Bread Pudding

Yields 6-8 servings

A delicious ending for once in a while, after you've been very good all week! It's like chocolate french toast with a tinge of citrus.

Ingredients:

- 6 cups challah or brioche bread, cubed (fresh or day old)
- 1 Tbs. unsalted butter, plus more to butter the baking dish
- 1 cup milk
- 5 ounces good quality bittersweet or semisweet chocolate, chopped
- 1 tsp. orange zest
- 3 large eggs
- 1/3 cup granulated sugar
- ½ tsp. vanilla extract
- 6 oz. plain yogurt

Directions:

1. Preheat the oven to 350 deg. F. Generously butter an 8 cup soufflé dish, or 8" square glass baking pan.
2. Place the bread cubes on baking sheet in a single layer and toast in the oven until lightly crisped.
3. In a small saucepan over low heat, stir butter, milk, chocolate and orange zest until chocolate melts, approximately 5 minutes.
4. In a large bowl, whisk together the eggs, sugar, vanilla and plain yogurt. Gradually whisk in the warm chocolate mixture until combined.
5. Add the toasted bread cubes. Stir gently to combine. Let stand for 5 minutes.
6. Place mixture into the baking dish. Bake for 35-45 minutes until pudding has puffed and the top is firm.
7. Cool for 10 minutes and dust with confectioner's sugar. Garnish with orange peel.

Recipe courtesy of Christina Dimacali of Clean Your Plate Personal Chef Service, Philadelphia