



**WEEKLY WINNER**  
**AMANDA MURRAY**

## **CHOCOLATE PECAN BREAD PUDDING**

### **INGREDIENTS**

- 1 LOAF ITALIAN BREAD
- 6 LARGE EGGS, LIGHTLY BEATEN
- 3 CUPS WHOLE MILK
- 1 1/2 CUPS PACK LIGHT BROWN SUGAR
- 8 OZ SEMISWEET CHOCOLATE, GRATED OR FINELY CHOPPED
- 1/2 CUP CHOPPED PECANS
- 1/2 CUP DRIED SWEETENED CRANBERRIES
- 1/4 CUP HEAVY CREAM
- 1/4 CUP COCOA POWDER
- 1 TBSP VANILLA EXTRACT
- 1 1/2 TSP CINNAMON
- WHIPPED TOPPING

### **COOKING INSTRUCTIONS**

1. WHISK TOGETHER EGGS, MILK, CREAM, SUGAR, PECANS, CRANBERRIES, COCOA POWDER, VANILLA, AND CINNAMON IN A LARGE BOWL.
2. STIR IN CHOCOLATE AND BREAD. LET STAND FOR FIVE MINUTES TO ABSORB.
3. POUR MIXTURE INTO A LINED SLOW-COOKER AND COVER. COOK FOR 2–3 HOURS ON HIGH OR 4–6 HOURS ON LOW, UNTIL CENTER TEMPERATURE REACHES 160 F AND A TOOTHPICK INSERTED IN CENTER COMES OUT CLEAN.
4. CAREFULLY REMOVE LID TO ALLOW ANY STEAM TO ESCAPE. LET SIT FOR 10 MINUTES BEFORE SERVING.
5. SERVE DIRECTLY FROM SLOW COOKER. TOP WITH WHIPPED TOPPING.