

Individual Mochaccino Bread Pudding

INGREDIENTS

Butter for greasing coffee cups

2 large eggs

$\frac{1}{3}$ cup sugar, plus $1\frac{1}{2}$ tablespoon for topping

1 cup milk

1 cup heavy cream*, plus $\frac{3}{4}$ cup for topping

1 $\frac{1}{2}$ tablespoon instant espresso or coffee powder

1 teaspoon vanilla extract

4-5 slices firm white bread, cut into $1\frac{1}{2}$ inch squares (5 cups)

$\frac{3}{4}$ cup chopped bittersweet chocolate (4 ounces)

Cocoa powder for dusting tops

DIRECTIONS

Adjust oven rack to middle position and heat to **325°**. Butter four 1-cup, oven-safe coffee cups or ramekins.

Whisk eggs and $\frac{1}{3}$ cup sugar together in large bowl. Whisk in milk, 1 cup heavy cream, instant espresso, and vanilla. Transfer custard to a large measuring cup.

Arrange 4 bread squares in bottom of each coffee cup, overlapping pieces so they fit snugly. Sprinkle 1 heaping tablespoon chocolate on top of bread in each cup. Make second layer using 4 bread pieces; then top with remaining chocolate. Pour custard over bread and chocolate. Transfer coffee cups to rimmed baking sheet and set aside for 20 minutes.

Bake until puddings are set but still a bit wobbly when shaken, 25 to 30 minutes. Serve warm.

With electric mixer, beat remaining $\frac{3}{4}$ cup cream and $1\frac{1}{2}$ tablespoon sugar to soft peaks. Spoon whipped cream over each pudding. Sprinkle with cocoa and serve immediately.

Puddings can be refrigerated overnight; warm in a **200°** oven for 30 minutes.

*Cooks notes

I used 1 part half/half + 1 part heavy cream.

Recommend Pepperidge Farm firm sliced white bread.

When doubling recipe cook for longer time.

Pudding done when edges of custard start to climb cup.