

# Chef Dennis's Favorite Recipes



Dinner party is over and you have all this chocolate Babka and raspberry Rugelach left over. What to do? Well.....make bread pudding.

## Chocolate Berry Babka Bread Pudding

### Ingredients

- ◆ 10 cups babka and rugelach combination, let sit out, uncovered and harden-cut in chunks
- ◆ 2 cups milk
- ◆ 1 cup evaporate milk
- ◆ 8 eggs
- ◆ 1 cup granulated sugar
- ◆ ½ cup butter, unsalted melted
- ◆ 2 teaspoons vanilla extract
- ◆ 1 teaspoon ground cinnamon
- ◆ 2 teaspoon baking powder

### Directions

- ◆ Preheat oven to 350° F and lightly grease baking dish
- ◆ Place babka mix in bowl.
- ◆ In separate bowl, mix together the milks, eggs, sugar, butter, vanilla, cinnamon and baking powder and pour over the babka mixture. Let soak for 8 minutes
- ◆ Pour into prepared pan and bake for 35-45 minutes or until golden brown.
- ◆ Cool for 5-10 minutes and serve.

\*\*\*\*This can make a great French toast if cooled and sliced like bread. Use the egg mixture from my Challah bread French Toast.