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.