

# Raspberry Chocolate Chip Bread Pudding

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12 ounces French bread, 1 inch cubes  
 16 ounces cream cheese, cut in 1/2" cubes  
 1/2 cup toasted slivered almonds  
 12 ounces chocolate chips (don't use dark chocolate)  
 9 whole eggs  
 2 cups whole milk  
 1/2 cup sugar  
 1 teaspoon vanilla  
 1/2 teaspoon salt  
 12 ounces raspberries, frozen, not defrosted  
 2 tablespoons sugar, for raspberries  
 1 1/2 cups whipping cream, whipped  
 1/2 teaspoon almond extract  
 2 tablespoons powdered sugar

*Per Serving (excluding unknown items): 639 Calories; 42g Fat (56.6% calories from fat); 15g Protein; 57g Carbohydrate; 4g Dietary Fiber; 247mg Cholesterol; 461mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 1/2 Fruit; 1/2 Non-Fat Milk; 7 1/2 Fat; 2 Other Carbohydrates.*

**Carolyn T's Tasting Spoons blog:**  
<http://tastingspoons.com>

*Description: Comfort food at its finest.*

*Notes: This is a very moist, tender pudding. What's there not to like about the combo of bread, chocolate chips and raspberries?*

1. Do not cut off the crust of bread. Place in 9 x 13 baking dish. Sprinkle with cream cheese cubes, almonds and chocolate chips.
2. In a large bowl combine eggs, milk, sugar, vanilla and salt, and beat until blended. Pour evenly over the bread mixture. Cover with plastic wrap and refrigerate at least 4 hours or overnight.
3. Preheat oven to 375°. Remove bread pudding from refrigerator and uncover. Sprinkle half the frozen raspberries over the top, pushing them down to submerge them slightly. Toss remaining raspberries with the additional 2 T. of sugar and set aside to let them thaw. Cover the bread pudding with foil and bake for 30 minutes. Uncover and bake 25 minutes longer. Let stand 15 minutes.
4. Beat the whipping cream until soft peaks form, add powdered sugar, then stir in almond extract. Serve pudding hot to warm, topped with whipped cream and sprinkle additional berries on the side.