Chocolate-Pumpkin Bread Pudding – 13 Servings

Adapted from Chloe Coscarelli at http://www.nytimes.com

Serving Size: 1 piece (3” by 3”)
Per Serving: 166 Calories, 1.8 gm Protein, 6 gm Fat, 29 gm Carbohydrates

1 cup almond milk, unsweetened
1 15-ounce can pumpkin
½ cup maple syrup
½ teaspoon salt
1 ½ teaspoons cinnamon
1 ½ teaspoons nutmeg
½ teaspoon ginger
½ teaspoon cloves
10 cups cubed day-old bread (8 oz Ener-G Foods Light White Rice Loaf)
3/4 cup semisweet chocolate chips
2 tablespoons brown sugar

Directions

1. Preheat oven to 350 degrees. Grease a 9” x 13” rectangular baking dish.
2. In a blender, process almond milk, pumpkin, brown sugar, salt and spices until smooth.
3. In a large bowl, toss the bread cubes with the pumpkin mixture from blender and chocolate chips until each bread cube is coated.
4. Fill the baking dish with the mixture and lightly press it down with the back of a spoon. Evenly sprinkle about 2 tablespoons brown sugar over the top.
5. Bake for 25 to 30 minutes, until top is lightly browned.
6. Let the pudding cool a few minutes before serving. Cut into 13 equal portions (each about 3” x 3”). Serve warm.