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Triple Chocolate Bread Pudding ♦

Triple Chocolate Bread Pudding is a delicious dessert made with layers of rich chocolate bread, chocolate chips, and chocolate sauce. It is a decadent treat that is perfect for chocolate lovers. The bread pudding is baked until golden and crispy on the outside, while the inside remains soft and gooey. It is best served warm with a scoop of vanilla ice cream on top.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 40 mins

Total Time: 60 mins

Recipe Yield: 500 grams

Number of Servings: 8

Serving Size: 63 g

Ingredients

300 g	Bread
4 pieces	Eggs
500 ml	Milk
200 g	Sugar

50 g	Cocoa Powder
150 g	Chocolate Chips
100 g	chocolate sauce

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Cutting

Cut the bread into small cubes.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

In a large bowl, whisk together the eggs, milk, sugar, and cocoa powder.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Mixing

Add the bread cubes and chocolate chips to the bowl and mix well.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Preparation

Pour the mixture into a greased baking dish.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Baking

Bake for 40 minutes or until the top is golden and crispy.

Prep Time: 0 mins

Cook Time: 40 mins

Step 7

Serving

Serve warm with chocolate sauce on top.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 350 kcal

Fat: 20 g

Protein: 8 g

Carbohydrates: 40 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	8 g	47.06%	47.06%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	40 g	72.73%	80%
Fibers	3 g	7.89%	12%
Sugars	25 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	20 g	71.43%	80%
Cholesterol	100 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	6 mcg	250%	250%
Vitamin E	8 mg	53.33%	53.33%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	2 mcg	13.33%	13.33%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	15 mg	1.5%	1.5%
Iron	10 mg	125%	55.56%
Potassium	250 mg	7.35%	9.62%
Zinc	4 mg	36.36%	50%
Selenium	2 mcg	3.64%	3.64%

Recipe Attributes

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween
 Valentine's Day Mother's Day Father's Day New Year Anniversary
 Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic
 Game Day

Cuisines

Italian Chinese

Meal Type

Brunch

Lunch

Dinner

Difficulty Level

Medium

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