

## Janie's Chocolate Bread Pudding



½ Plain Jane or Cinnamon Jane pound cake

7 ounces semi-sweet chocolate (Janie uses Callebaut)

¼ cup unsalted butter

½ teaspoon cinnamon (optional)

1 handful of raisins (optional)

3 eggs

2 cups milk

### **DIRECTIONS**

Melt the chocolate with half of the butter in a double boiler (or microwave – careful!). Arrange thinly sliced pound cake pieces in a greased shallow pan. Spoon half of the melted chocolate over the pound cake slices. Sprinkle with cinnamon and raisins (optional). Repeat this step with another layer of cake and the other half of the chocolate. Cover the chocolate with one last layer of cake.

Melt remaining butter. Beat in eggs and milk. Pour over cake and let stand for 30 minutes. Bake at 350 degrees Fahrenheit for approx. 50 minutes. Top with whip cream or ice cream or confectionary sugar.

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