



## Chocolate Chip Bread Pudding with Brown Sugar Streusel



50min



2 Servings

This gooey oven-bake is our PSA that sweet treats are 100% acceptable for breakfast, brunch, lunch, dinner, late-night, or any time between. It's full of chocolate chips, brown sugar, and soft brioche bread baked to golden perfection, just like grandma used to do it. We've got you covered! (2p-plan makes 4–6 servings; 4p-plan makes 6–8 servings.)

## WHAT WE SEND

- 4 brioche buns <sup>2,1,3</sup>
- 3 oz mascarpone <sup>1</sup>
- 6 oz chocolate chips <sup>1,4</sup>
- 2 oz dark brown sugar

## WHAT YOU NEED

- 4 Tbsp butter + more for greasing <sup>1</sup>
- 4 large eggs <sup>2</sup>
- ¼ cup sugar
- kosher salt
- ⅓ cup all-purpose flour <sup>3</sup>

## TOOLS

- medium (1–2 qt) baking dish
- rimmed baking sheet

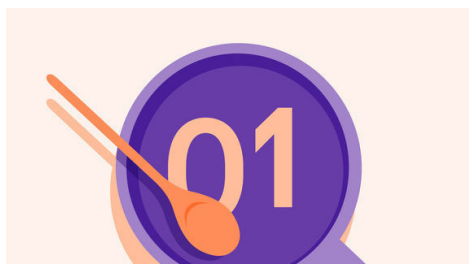
## ALLERGENS

Milk (1), Egg (2), Wheat (3), Soy (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

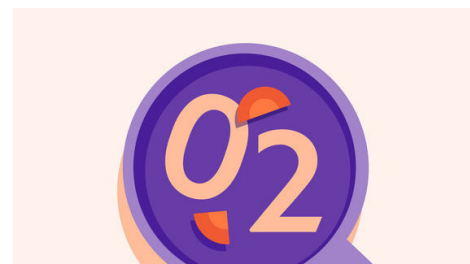
Calories 780kcal, Fat 46g, Carbs 84g, Protein 14g



### 1. Prep & toast bread

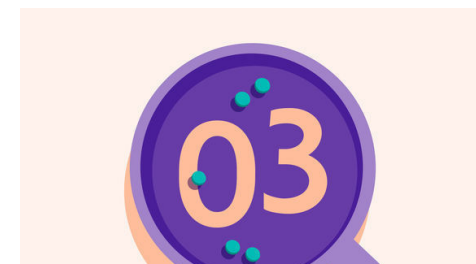
Preheat oven to 350°F with a rack in the center. Lightly **butter** a medium baking dish.

Cut **3 brioche buns** (save fourth for own use) into ½-inch slices. On a rimmed baking sheet, spread slices into an even layer and bake on center oven rack until lightly browned and toasted, about 10 minutes (watch closely as ovens vary).



### 2. Make custard

In a large bowl, whisk together **mascarpone, 4 large eggs, 2 cups water, ¼ cup granulated sugar, and ½ teaspoon salt**.



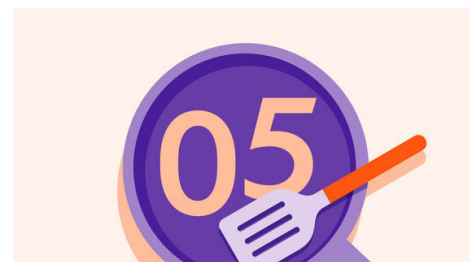
### 3. Assemble bread pudding

In prepared baking dish, layer **bread** in slightly overlapping rows. Sprinkle **chocolate chips** over top, then pour in **custard**. Using your hands or a spatula, press down on bread to fully submerge in the custard. Allow to sit while you prepare the **crumble**.



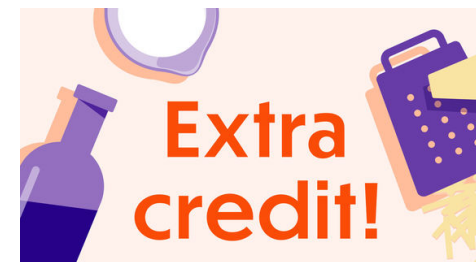
### 4. Make crumble

Cut **4 tablespoons butter** into small pieces. Place in a medium bowl along with **brown sugar, ⅓ cup flour, and a pinch of salt**. Using your fingers, work the sugar and flour into the butter until large clumps form. Sprinkle **crumble** all over **bread pudding**.



### 5. Bake pudding & serve

Bake **bread pudding**, uncovered, on center oven rack, until puffed, browned, and set in the middle, 40–50 minutes. Allow to sit for at least 10 minutes before serving. Enjoy!



### 6. Make it ahead!

Assemble the pudding through step 3 and cover tightly with a lid or foil. Make the crumble and store in a separate container. Refrigerate both, then allow to come to room temperature before sprinkling the crumble over the pudding and baking.