

DINNERLY



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 ^{2,1,3}
- 3 oz mascarpone ¹
- 6 oz chocolate chips ^{1,4}
- 2 oz dark brown sugar
- ½ lb pkg country-style sausage

WHAT YOU NEED

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

TOOLS

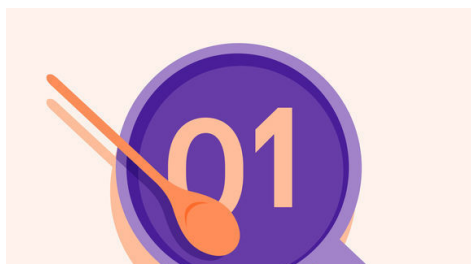
- medium (1–2 qt) baking dish
- rimmed baking sheet

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

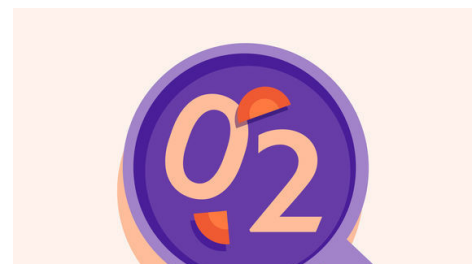
Calories 780kcal, Fat 46g, Carbs 84g, Protein 14g



1. Prep & toast bread

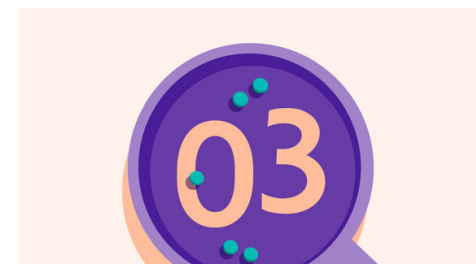
Preheat oven to 350°F with a rack in the center. Lightly **butter** a medium baking dish.

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).



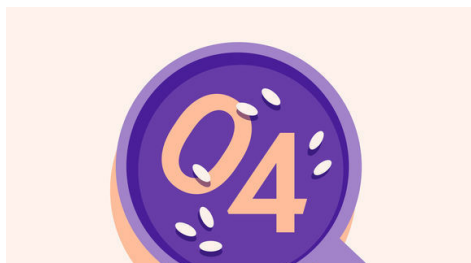
2. Make custard

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



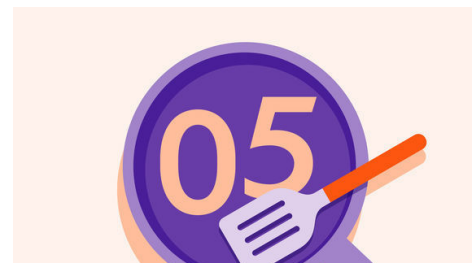
3. Assemble bread pudding

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**.



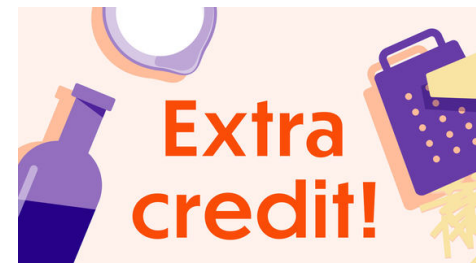
4. Make crumble

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.