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▶▶ June 2014 ◀◀

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## ***Cherry Chocolate Bread Pudding***

- Cooking spray
- 2 Cups bread, 100% whole-grain, cubed
- 3 Tbsp cherries, dried, snipped
- 1 Tbsp wheat germ, toasted, toasted
- 2/3 Cup milk, fat-free
- 1/4 Cup chocolate, semisweet pieces
- 1/3 Cup refrigerated or frozen egg product, thawed, thawed
- 1 Tsp orange peel, finely shredded
- 1/2 Tsp vanilla extract
- Frozen light whipped dessert topping, thawed, thawed
- Cocoa powder, unsweetened

- 1) Preheat the oven to 350°F. Coat four 6-ounce individual soufflé dishes or custard cups with nonstick cooking spray. Divide bread cubes, cherries, and wheat germ among the dishes.
- 2) In a small saucepan, combine milk and chocolate. Cook and stir over low heat until the chocolate melts; remove from heat. If necessary, beat smooth with a wire whisk.
- 3) In a small bowl, gradually stir chocolate mixture into egg product. Stir in orange peel and vanilla. Pour mixture over bread cubes in the dishes. Press lightly with back of spoon to moisten bread.
- 4) Bake for 15 to 20 minutes or until the tops appear firm and a knife inserted near the centers comes out clean.
- 5) Serve warm. If desired, serve with whipped topping and sprinkle with cocoa powder.

Makes 4 Servings

