



Chocolate-Caramel Pudding with Irish Cream Sauce

INGREDIENTS

1 (16-oz.) loaf Hy-Vee Bakery challah bread, cut into 1-inch cubes
1 ½ cups Hy-Vee semisweet chocolate baking chips, divided
5 Hy-Vee large eggs
3 ½ cups Wide Awake Coffee Co. vanilla caramel non-dairy coffee creamer

IRISH CREAM SAUCE
3 Hy-Vee large eggs
1 ½ cups Wide Awake Coffee Co. vanilla caramel non-dairy coffee creamer
¼ cup Bailey's Irish cream liqueur

PREPARATION

- 1** Preheat oven to 350°. Spray a 3-quart rectangular baking dish with nonstick spray; set aside. Arrange challah cubes on a large rimmed baking pan. Bake 12 minutes or until bread is lightly toasted and dry; cool.
- 2** Transfer ⅓ of bread cubes to prepared baking dish. Sprinkle with ½ cup chocolate chips. Repeat layers 2 more times.
- 3** Whisk together 5 eggs and 3½ cups vanilla-caramel creamer in a large bowl. Pour mixture over bread cubes in baking dish; lightly press down on bread to moisten. Cover with foil; bake 30 minutes. Uncover and lightly press down on bread again. Bake 20 minutes, uncovered, or until a knife inserted near center comes out clean.
- 4** Meanwhile, make Irish Cream Sauce: In a large bowl, beat together 3 large eggs; set aside. Bring 1½ cups vanilla-caramel creamer to a boil in a medium saucepan. Slowly whisk in half of creamer into lightly beaten eggs. Transfer egg mixture back to saucepan; cook and whisk over medium-low heat until mixture thickens and reaches 180°. Transfer to a medium bowl and whisk in Irish cream liqueur. Place bowl over an ice bath to cool. Serve bread pudding warm topped with sauce.