

Guinness Chocolate Bread Pudding with Dark Sauce

Prep Time: 15 minutes

Servings: 6-8

Cook Time: 1 hour (for the bread pudding); 5 minutes (for the sauce)

Difficulty: Easy

Ingredients:

For the bread pudding:

1 – 12 oz. bottle Guinness Extra Stout beer
½ C. heavy cream
½ C. brown sugar + 1 T. for topping
1 C. semi-sweet chocolate chips
½ C. bittersweet chocolate chips
4 large eggs
2 t. vanilla extract
4 C. Irish soda bread; cut into cubes

For the sauce:

6 oz. (1/2 bottle) Guinness Extra Stout beer
½ C. heavy cream
¼ C. brown sugar
½ C. dark chocolate chips
Pinch of sea salt



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Cooking Instructions:

For the bread pudding:

Optional: If your Irish soda bread is fresh, cut it into cubes and place in a 425 degree oven for about 10 minutes to make slightly crunchy and “stale.” This will make for a better bread pudding.

Preheat your oven to 325 degrees.

Add the Guinness, heavy cream, and ½ C. brown sugar to a slow simmer in a medium-sized saucepan. Stir to dissolve the sugar. Remove from the heat and add in the semi-sweet chocolate chips. Use a whisk to combine and to help chocolate chips melt evenly. Set aside to cool slightly.

In a large bowl, whisk the eggs and vanilla. Temper the egg mixture by adding in a small amount of the slightly cooled chocolate mixture. Whisk. Then, add the rest of the chocolate mixture to the egg mixture, using a whisk to combine thoroughly.

Add the bread cubes to the custard and stir to combine making sure the bread is soaking up the mixture. Transfer to a greased baking dish. If the mixture is really close to the top of the dish, place it on a baking sheet in case it bubbles over during cooking. Sprinkle the bittersweet chocolate chips over the top. Lastly, disperse the 1 T. brown sugar on top of the bread pudding.

Bake the bread pudding for about 1 hour or until the custard has set.

Allow to cool slightly before serving. Serve bread pudding with dark sauce and whipped cream or ice cream.

For the dark sauce:

In a medium-sized saucepan, combine the Guinness, heavy cream, and brown sugar, and bring to a slow simmer over medium heat. Remove from heat and stir in the dark chocolate chunks and a pinch of sea salt, whisking to incorporate thoroughly. Serve immediately with bread pudding.