



Blood Orange & Fig Balsamic Bread Pudding

1/4 Cup Cocoa

1/2 Tablespoon ground Cinnamon

2 cups Sugar

4 cups Cream (can use milk)

3 Tablespoons Blood Orange Olive Oil

1 1/2 Teaspoon Fig balsamic

4 eggs

4 - 5 cups bread cubes – about half in volume to the liquid

6oz Chocolate Chips

A baguette works well, so does brioche.

In a large bowl mix all wet ingredients.

In a small bowl mix dry ingredients.

Pout dry ingredients in to wet and stir until well blended.

Add bread cubes and stir so bread is well incorporated. Stir in chocolate chips.
Refrigerate for 1 hour, stir at 30minutes.
Oil a 13 x 9 baking pan (I use the blood orange for this)

Bake at 350 for an hour.

Serve warm or at room temperature. Garnish with whipped cream.