

MIDNIGHT CHOCOLATE BREAD PUDDING with Blood Sauce

<u>Measure</u>	<u>Unit</u>	<u>Ingredient</u>
2		Eggs
1/2	Cup	Granulated Sugar
2	Tablespoons	Cocoa
1/2	Cup	Heavy Cream
1/2	Cup	Whole Milk
1	Teaspoon	Vanilla
1/2	Chocolate Pecan Kringle (cut into slices)	
1	Jar - Cherry Jam	

Directions

In a small bowl, beat the eggs and stir in the sugar, cocoa, heavy cream, milk, and vanilla. Fill the bottom of 5 ramekin cups with slices of Chocolate Pecan Kringle and pour the mixture to a level about 1/2" below the top rim of each cup. Let mixture soak for 15 minutes. Bake for 25-30 minutes. After baking, spoon over some cherry jam for your blood sauce.