**Luvafoodie Chocolate Bread Pudding**

**Ingredients:**

2 Mini Bauducco Chocottone Panettone

1 cup of whole milk

1 ¾ cup of cream

4 eggs

1 tsp. vanilla

2 tbsp. Honey Butter

6 Luvafoodie Dark Chocolate bars

**Directions:**

1. Preheat oven to 350 degrees.
2. Spray with cooking oil 8x8 pan.
3. In a large bowl combine milk, 1 cup of cream, vanilla, 4 eggs.
4. Cut panettone into bite size pieces.
5. Add panettone bread to bowl, mix with cream mixture, soak for 20 minutes.
6. Add bread mixture to greased pan.
7. Bake for 40 minutes.
8. In a small saucepan, add ¾ cup cream, chocolate bars, and honey butter. Stir over medium heat until chocolate is melted.
9. Drizzle chocolate sauce over baked bread pudding.

***Perfect to serve for a holiday brunch!***