

Slow-Cooker Chocolate-Hazelnut Bread Pudding

8 comments

SEASON 12

DESSERTS OR BAKED GOODS

PUDDINGS, CUSTARDS, GELATINS, & SOUFFLES

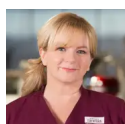
PUDDINGS, CUS

SERVES 8 to 10

SEASON 12 Slow-Cooker Revolution

WHY THIS RECIPE WORKS

Getting the texture of this company-worthy dessert—Nutella bread pudding—just right was the real challenge; early tests yielded mushy or dry bread puddings, not the creamy and moist texture we were after. After extensive testing of different types of bread, we settled on challah for its rich flavor. We cut it into cubes, which we toasted until dry before combining them with our custard (a combination of egg yolks, milk, heavy cream, sugar, and vanilla). Pressing the bread into the custard ensured every cube soaked up its share. We loved the addition of chocolate chips, which added a chocolaty boost that the Nutella couldn't without adding too much sweetness. Once cooked, the chocolate chips melted and added a decadent gooeyness that had tasters diving in for seconds. After four hours in the slow cooker, we had an easy-to-prepare bread pudding that rivaled our oven versions. *Read Less*



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Slow-Cooker Chocolate Cheesecake

GATHER YOUR INGREDIENTS

- ☐ Vegetable oil spray
- ☐ 1 (14-ounce) loaf challah bread, cut into 1-inch cubes (12 cups)
- ☐ ½ cup chocolate chips
- ☐ 2 cups heavy cream
- ☐ 2 cups whole milk
- ☐ 9 large egg yolks
- ☐ 1 cup Nutella spread

- ☐ $\frac{3}{4}$ cup plus 1 tablespoon granulated sugar
- ☐ **4** teaspoons vanilla extract
- ☐ $\frac{3}{4}$ teaspoon salt
- ☐ **2** tablespoons light brown sugar

View Nutritional Information ⓘ

KEY EQUIPMENT



Slow Cookers



All-Purpose Whisks



Measuring Spoons



BEFORE YOU BEGIN

If you cannot find challah, firm, high-quality sandwich bread may be substituted.



INSTRUCTIONS

Line slow cooker with aluminum foil collar, then line with foil sling and coat with vegetable oil spray. Adjust oven rack to middle position and heat oven to 225 degrees. Spread bread over rimmed baking sheet and bake, shaking pan occasionally, until dry and crisp, about 40 minutes. Let bread cool slightly, then transfer to very large bowl.



Mix chocolate chips into dried bread; transfer to prepared slow cooker. Whisk cream, milk, egg yolks, Nutella, 3/4 cup granulated sugar, vanilla, and salt together in bowl, then pour mixture evenly over bread. Press gently on bread to submerge.



Mix remaining tablespoon granulated sugar with brown sugar then sprinkle over top of casserole. Cover and cook until center is set, about 4 hours on low. Let cool for 30 minutes before serving.

RECOMMENDED READING



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MY RATING



