

Pressure Cooker - Chocolate Chip Bread Pudding
From Pressure Perfect by Lorna Sass

Serves 6 - 8

Unlike traditional bread puddings, this recipe does not need to be prepared ahead of time. A round heatproof casserole dish that fits into your pressure cooker is required.

Ingredients:

3 to 4 T room temp butter (plus extra for greasing casserole dish)

6 slices sandwich bread (white bread, challah, raisin bread, light whole wheat bread all work well)

3 large eggs

1 ½ c half & half (fat free is fine, but do not substitute milk)

½ cup sugar (or equivalent amount of sweetener)

1/8 t salt

2 t vanilla

½ cup chocolate chips

2 T toasted slivered almonds (optional for garnish)

Sweetened whipped cream or vanilla ice-cream (optional for garnish)

Cut a 1 ½ foot long piece of foil, fold into a long strip and set aside. (This will be used to lower and raise the casserole dish into and out of the pressure cooker).

Grease the bottom and sides of the round casserole dish with butter. Set aside.

Generously butter both sides of the bread. Stack the slices and cut them in half.

Lightly beat the eggs. Whisk in the half and half, sugar, salt and vanilla. Distribute 4 Tablespoons of the egg mixture on the bottom of the prepared casserole. Arrange four pieces (two slices) of bread in the casserole and pour about one-third of the remaining egg mixture over them. Pierce the bread with a fork in a few places to encourage absorption. Sprinkle with 2 tablespoons of chocolate chips. Make two more layers of bread, egg mixture and chocolate chips, using a fork to pierce the bread and gently press down the layers as you go.

Distribute the remaining chocolate chips among those already scattered on the top.

Pour 2 cups of water into a 4-qt or larger pressure cooker. Set a rack or trivet in the bottom of the cooker. Center the uncovered casserole on the foil strip and lower it onto the rack. Fold down the ends of the foil strip so that they do not interfere with closing the cooker.

Lock the lid in place. Over high heat bring to high pressure. Reduce the heat just enough to maintain high pressure and cook for 20 minutes. Turn off the heat. Allow the pressure to come down naturally. Safely remove the lid.

Allow the steam to subside before lifting the casserole from the cooker with the aid of the foil strip. Set the casserole on a wire rack. Using a knife or spoon, gently spread the top layer of chips into a frosting.

Let the pudding rest for 5 minutes before serving. Serve warm or chilled, garnish with toasting almonds and whipped cream or ice-cream.

Variations

- **MOCHA CHIP BREAD PUDDING:** Eliminate vanilla and substitute 1 ½ t instant coffee powder.
- **CRANBERRY-ORANGE BREAD PUDDING:** Add 2 t grated orange zest to egg mixture. Substitute dried cranberries for chocolate chips.

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