

DESSERTS

BREAD-CHOCOLATE-CASSEROLE†

(BROT-SCHOKOLADE-AUFLAUF)

- 1 lb. French or Italian day old bread
- 2 cups milk
- 7 oz. Semi-sweet chocolate
- 8 tablespoons (1 stick) butter or margarine
- 1/4 cup sugar
- 5 large eggs (separated)
salt

Beat 5 egg whites with a dash of salt until stiff and set in the refrigerator. Cut bread into 1" cubes and place into a large bowl. Heat milk to boiling and pour over the bread evenly stirring to make sure all the bread is covered. Place chocolate in a double boiler and melt. Beat butter or margarine with sugar and 5 egg yolks until creamy (5-6 minutes) and pour over the bread mixture. Add the melted chocolate and stir until mixed well. Gently fold in the stiff egg whites and pour into a casserole bowl (2 1/2 quart size). Bake in a preheated oven at 375° for 35-45 minutes. Serve warm.

Makes 1 casserole

Optional: Drizzle warm chocolate syrup or cream over a serving.

