



S'mores Bread Pudding

Prep Time: 10 Minutes

Cook Time: 30 Minutes

Serves

2

This take on the classic pudding provides a low calorie but yummy treat!

Ingredients:

4 slices of wholemeal bread
4 teaspoons of chocolate spread
4 eggs
1/3 cup of semi skimmed milk
30g of large marshmallows, chopped into smaller pieces
1 tsp of vanilla extract
Low calorie cooking spray



Method:

1. Preheat oven to 180°C.
2. Spread each slice of bread with 1 tsp of chocolate spread.
3. Spray an oven proof dish with the low-calorie spray.
4. Roughly chop up bread and place in the oven proof dish.
5. Whisk the eggs with the milk and vanilla extract and pour over the top of the bread.
6. Leave for a few minutes for it to soak into the bread.
7. Place in the oven and bake for 20-30 minutes, until the bread pudding is set and slightly crisp on top.
8. Scatter the marshmallow pieces and place under the grill until the marshmallows on top are toasted and melted.
9. Serve immediately while warm.

Helpful tips:

- For a bit of extra something a banana or some berries could be added or for an even indulgent treat some cream or custard could be served with it.
- The marshmallows could be removed and replaced with oranges and a chocolate orange pudding could be created. There are so many possibilities for this dish.