## Cherry Bread Pudding

## Ingredients:

1 loaf (16 ounces) sliced white bread
1 can (21 ounces) cherry pie filling
1/2 cup butter, softened
1 cup sugar
5 large eggs, room temperature
2 cups whole milk
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
3/4 cup semisweet chocolate chips


Sweetened whipped cream, optional

## Directions:

Place bread slices on ungreased baking sheets. Broil each pan 3-4 in. from heat until golden brown, 1-2 minutes on each side; let cool. Cut into 1-inch pieces; set aside.

Spoon pie filling into a greased 5- or 6-qt. slow cooker. In the Bosch Universal Plus bowl, equipped with the wire whips, cream butter and sugar until crumbly. Add eggs, 1 at a time, beating well after each addition. Beat in milk, cinnamon and vanilla (mixture may appear curdled). Gently stir in chocolate chips and bread cubes; let stand until bread is softened, about 10 minutes. Transfer to slow cooker.

Cook, covered, on low until pudding is set and a knife inserted in the center comes out clean, 2-3/4-3-1/4 hours. Serve warm, with whipped cream if desired

