

## Five Spice Chocolate Apricot Bread Pudding

Makes 16 servings

### pudding:

8 oz. day old French bread, cut into 1" cubes  
4 oz. dried apricots, chopped  
1 qt. half and half  
8 oz. fresh OR frozen whole eggs (4 eggs)  
8 fl. oz. Karo® Dark Corn Syrup  
1/3 cup cocoa powder  
1/4 cup brown sugar  
2-1/2 tsp. Durkee® Chinese 5 Spice  
1/4 tsp. salt  
1 Tbsp. Durkee® Pure Vanilla Extract  
2 oz. chopped almonds, toasted  
6 oz. semi-sweet chocolate chips

### Spiced Cream:

16 fl. oz. heavy cream  
1/4 cup sour cream  
2 Tbsp. brown sugar  
1/2 tsp. Durkee® Chinese 5 Spice  
2 tsp. Durkee® Pure Vanilla Extract

### Directions:

Spray deep half pan with cooking spray.

Combine bread cubes and apricots in a large bowl. Beat half and half, eggs, corn syrup, cocoa, brown sugar, Chinese 5 Spice, salt and vanilla in a large bowl until well mixed. Pour over bread cubes and toss gently. Pour into prepared pan. Top with almonds and chocolate chips.

Bake at 350°F for 50 to 60 minutes, until baked through and knife inserted in center comes out clean. Remove from oven and let cool 10 minutes.

Beat whipping cream until soft peaks just begin to form. Add sour cream, brown sugar, Chinese 5 spice and vanilla and beat until combined.

Serve warm with a dollop of Spiced Cream.