

Chocolate Cherry Bread Pudding

Cooking Instructions

This dish has 2 parts: Bread Pudding and Vanilla Icing.

Vanilla Icing: Thaw Vanilla Icing.

Freezer to Oven:

1. Preheat oven to 350°F.
2. Bake on lower rack, covered, for 60 minutes.
3. Uncover and bake 15–30 minutes more, until center is firm.
4. Spread icing over top while warm.
5. Let sit 10 minutes before serving to help firm up center.

Internal temp: 165°F.

Note: This dish does have a bread-pudding-like consistency.

Serving Suggestions: Serve warm, topped with vanilla icing. Also great with ice cream.

Please Note: Baking times are estimates and vary based on your actual oven, pan placement, and how frozen the dish is when placed in the oven. For best results, bake until the center is firm and internal temp reaches 165°F.



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