



PAIN AU CHOCOLAT BREAD AND BUTTER PUD'



Ingredients

- [Butter](#)
- 6 [Pain Au Chocolat](#)
- 4 [Egg Yolks](#)
- 3 Tbsp Caster Sugar
- 300ml [Milk](#)
- 300ml [Double Cream](#)
- 1 Tsp Vanilla Extract

Method

1. First, preheat the oven to 180°C/160°C fan/gas mark 4 and lightly grease an ovenproof dish, setting it aside.
2. Next, slice the pain au chocolat into thirds and fit them neatly into your dish.
3. In a large bowl, whisk the egg yolks and sugar together until the mixture becomes pale and smooth.
4. In a saucepan, gently heat the milk, cream, and vanilla extract until it reaches a simmer. Be careful not to let it boil, as this can cause the mixture to curdle.
5. Gradually whisk the hot milk mixture into the egg yolk and sugar mixture. Once well combined, pour the custard over the pain au chocolat, allowing it to soak for 15-20 minutes so the bread absorbs the liquid.
6. Sprinkle a little sugar over the top for added sweetness. Bake in the preheated oven for about 25 minutes, or until the top is golden and the custard is set.
7. Serve warm and cozy, and enjoy each bite as the flaky, buttery layers of pain au chocolat meet the creamy, rich custard. It's like a little hug on a plate; perfect for sharing (or not)!