

Chocolate Bread Pudding with Amaretto Cherries

Servings: 1

INGREDIENTS

- 1 ea Chef's Line™ all-butter dark chocolate croissant pudding
- 2 oz Amaretto-soaked dried cherries
- 1 oz spicy pecans (see right)
- 1 oz Glenview Farms® whipped topping

PREPARATION

Heat all-butter dark chocolate croissant pudding, top with Amaretto-soaked cherries, spicy pecans and whipped topping.



Spicy Pecans

INGREDIENTS

- 2 oz butter
- 1 c pecans
- 1 T brown sugar
- 1 t cayenne pepper

PREPARATION

Melt butter and saute pecans. Add brown sugar and let dissolve. Toss with cayenne pepper.

