

Chocolate Banana Bread Pudding

Indulge in a guilt-free French dessert with this healthy twist on classic bread pudding, featuring the sweetness of bananas and a hint of chocolate.



Dessert

French

25 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 1 ripe banana
- 2 slices whole wheat bread
- 1 tbsp butter
- 1/4 cup cereal (of your choice)
- 1 tbsp dark chocolate chips

Steps

- 1 Preheat the oven to 350°F (175°C).
- 2 In a small baking dish, layer the sliced bananas and bread.
- 3 Melt the butter and drizzle it over the bread and bananas.
- 4 Sprinkle cereal and chocolate chips on top.
- 5 Bake for 15-20 minutes until golden and crispy.
- 6 Serve warm and enjoy!