Skillet Banana and Chocolate Bread Pudding

3 small dessert portions · Active 15 min · Total 40 min

Skills: Intermediate

Ingredients

- 4 oz sturdy bread, cut into 3/4-inch cubes (115 g)
- 2 large eggs
- 3/4 cup milk (180 ml)
- 1 tablespoon sugar (12 g)
- 1/2 teaspoon vanilla extract
- 1 ripe banana, sliced (120 g peeled)
- 1 oz dark chocolate, chopped (30 g)
- 1 tablespoon butter (14 g)

Set out

8-inch nonstick skillet with tight lid, Mixing bowl, Instant-read thermometer

Allergens

Wheat, Egg, Milk. Check labels and substitutions.

Make it

1. Whisk eggs, milk, sugar and vanilla. Fold in bread and leave 5 minutes. Fold in banana and chocolate.

2. Melt butter in the skillet over low heat, coating the base and sides. Add bread mixture evenly.

3. Cover and cook on low for 15–20 minutes until the center is set and reaches 160°F/71°C. Check the base is not scorching; lower heat if needed.

4. Remove from heat, stand covered for 5 minutes and serve warm with a spoon.

A small pan is deliberate

A wider pan makes a thin pudding that can scorch before setting. Keep the specified size or adjust the recipe rather than spreading the mixture over a large grill pan.

A useful detail

The top remains pale because it is steamed, not grilled. A browned base alone does not prove the custard has set.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 2 days. Reheat gently to 165°F/74°C. Keep chilled until reheating.