

- 1 loaf (about 8oz) Challah bread, cut into 1-in pieces
- 3 1/2 cups heavy cream
- 1 cup whole-fat milk
- 18oz quality white chocolate baking bar chopped (such as Ghirardelli or Baker's)
- 6oz quality semi-sweet baking bar coarsely chopped (such as Ghirardelli or Baker's)
- 6 large egg yolks
- 3 large eggs

Preheat the oven to 275F. Arrange bread cubes on a baking sheet bake until lightly golden and a bit crusty, about 12mins; Cool completely. Increase oven temp to 350F.

Combine 3 cups of heavy cream, 1 cup of milk, and the 1/2 cup of sugar in a medium saucepan. Bring to simmer over medium heat, stirring until the sugar dissolves. Remove from heat. Add about 10oz white chocolate (about 1 1/3 cups) stir until melted and smooth. Whisk eggs and yolks in a large bowl to blend. *this is where another set of hands could be handy...pun intended.* GRADUALLY whisk in warm chocolate mixture. Go slow, or else you'll have scrambled eggs.

Whew, the hard part is over! Do a celebratory happy dance or a gulp of wine if that's your thing...I prefer both!

Lightly grease 13x9 glass dish with butter or cooking spray. Place bread cubes and semi-sweet chocolate evenly in dish, pushing some of the chocolate down between the bread. Add half of white chocolate mixture. Press bread down into the chocolate mixture, don't forget the corners. Let stand 15 minutes. Gently mix in remaining white chocolate mixture. Cover dish with foil.

Bake for 45 minutes. Uncover, and bake until top is golden brown. About 15 minutes. Cool slightly.

Bring remaining 1/2 cream to light simmer in a heavy medium saucepan. Remove saucepan from heat. Add remaining 8 ounces white chocolate until melted and smooth. Serve pudding warm with warm white chocolate sauce.

*Can be made a day ahead. Cover with foil and refrigerate. Re-heat covered pudding in 350 degree oven for 30 minutes before serving.