

APPLE CARAMEL BREAD PUDDING

Ingredients:

Caramel:

1 cup sugar
2/3 cup water

Pudding:

1 Tbsp. butter
3 large golden delicious apples, peeled,
cored, cut into 1/4 inch rounds
18 oz firm white bread slices, trimmed
3 cups milk (not low fat or non-fat)
1 cup sugar
6 eggs

Directions:

Place in a large 2 quart measuring cup. Microwave on high 10 to 15 min. or until golden brown. Pour into a large casserole and let cool.

Preheat oven to 350 degrees. Melt 2 tbsp. of butter in large heavy skillet over medium high heat. Add apples and cook until tender and starting to brown, about 4 minutes; put aside. Arrange half of the apples atop the cooled caramel in dish. Top with half of the bread slices. Whisk together the eggs, milk, and sugar, and pour half over the bread. Top with remaining apples and then bread slices, and pour over the remaining milk. Let stand 30 minutes or overnight if desired.

Bake pudding until custard is set and beginning to brown in places, about 45 minutes, or up to an hour or more depending on configuration of dish. Test with a knife or doneness. Let stand at least 15 minutes. Serve hot or warm. Can be warmed in microwave.