



Apple-Cinnamon Bread Pudding

Serves 6 – generous portions

- 1 loaf cinnamon raisin bread sliced – need 18 slices total
- 8 eggs
- 2 cups milk
- 1 cup sugar
- 1 tablespoon vanilla extract
- 4 Granny Smith apples (medium to larger size), peeled & thinly sliced
- 2/3 cup golden raisins
- 1 tablespoon ground cinnamon
- 3 tablespoons unsalted butter, cut into small pieces
- 1 cup heavy cream or maple syrup

The evening before serving, generously butter 13x9 glass baking dish.

Line bottom of dish with 6 slices of bread. Take 6 slices of bread and cut into thirds to line the sides of the dish.

In a mixing bowl, whisk together the eggs, milk and ½ cup of the sugar, & the vanilla.

Pour half of the milk mixture over the bread. Top with the sliced apples and raisins.

Put the remaining 6 bread slices on top to cover the apples.

Pour the remaining milk mixture on top.

In a small bowl, stir together the other ½ cup of sugar and the cinnamon.

Sprinkle the sugar mixture over the top of the bread.

Dot the bread pudding with the butter.

Cover & refrigerate overnight.

Let the dish set for about 20 minutes before putting into the oven. Preheat oven to 350 degrees F.

Uncover the dish and place it in the middle of the oven.

Bake until the top is browned and a knife inserted into the center comes out clean, 45 min. – 1 hr.

Serve on individual plates with hot maple syrup or heavy cream that is slightly thickened.

This is a great dish for cold mornings. It is rich and very filling. We serve it with a small bit of fruit and 2 sausage links or patties.