

Caramelized Apple Bread Pudding

Serves 8

Compliments of Pinehurst Inn, Bayfield Wisconsin

Ingredients:

Apple filling:

4 Dudley apples, cubed (or any firm, tart baking apple)
1 stick butter (1/2 cup)
3/4 cup brown sugar
2 tsp cinnamon

Bread Pudding:

1 tsp nutmeg
1 loaf french bread (or any bread you prefer)
8 large eggs
1 cup half-n-half
2 cups buttermilk
2 tablespoons sugar
1 tsp vanilla extract
1/4 tsp cinnamon
1/4 tsp nutmeg
dash salt

Topping:

about 1 cup rolled oats
about 1 cup pecans (or nuts of your choice) chopped
left over liquids from apples

1. Slice and cube bread and place in 9×13" baking dish (spray pan, or use parchment paper)
2. Melt butter in large frying pan, add brown sugar, cinnamon and nutmeg – add apples to mixture and saute for a couple of minutes – careful not to over cook the apples (keep them firm)
3. Using a slotted spoon spread the apples over the bread cubes. Reserve butter mixture.
4. In a large bowl mix the eggs, milks, sugar, extract, cinnamon, nutmeg and salt – whisk well and pour evenly over bread and apples. There should be enough liquid to almost cover the bread.
5. Cover with foil and let rest in the fridge overnight.
6. Take the reserved butter & brown sugar mixture and mix with rolled oats and pecans – you're looking for a pretty "goopy" consistency here.
7. Preheat oven to 350 degrees
8. Before putting in the oven, spread the topping over the bread and apples, and bake for 45-60 minutes.
9. Let rest for 10 minutes or so before serving to let the custard set.

Serve & Enjoy!

