

Apple Bread Pudding

2 Tbsp butter
3 large apples, such as Honeycrisp, peeled and cut into ¼- to ½-inch cubes
3 cups heavy cream
4 large eggs
1 large egg yolk
¼ cup sugar
1 tsp ground cinnamon
1 (16-ounce) cinnamon-raisin bread loaf, cut into ¾ inch cubes
4 Tbsp turbinado sugar

Preheat oven to 375 degrees. Melt butter in a large nonstick skillet over medium-high heat; add apples, and cook, stirring occasionally, 8-10 minutes or until softened and lightly browned.

Whisk together cream and next 4 ingredients in a large bowl until smooth. Stir in bread cubes; let stand 5 minutes. Stir in cooked apples.

Sprinkle 2 Tbsp turbinado sugar into a buttered 13 by 9 inch baking dish. Add bread and apple mixture to dish, and spread in an even layer. Sprinkle with remaining 2 Tbsp turbinado sugar.

Bake at 375 degrees for 40-45 minutes or until light golden and center is set. (Bread pudding will puff to top of dish and pull away slightly from sides as it bakes.) Cool 10 minutes. Serve warm with whipped cream and Sautéed Apples (recipe below).

Sauteed Apples

2 Tbsp butter
2 large Granny Smith apples, peeled and diced
3 Tbsp sugar
2 tsp fresh lemon juice

Melt butter in a large skillet over medium heat; add apples and sauté 2 minutes. Stir in sugar and lemon juice. Cook, stirring often, 6-8 minutes or until golden.