



CARAMEL BREAD PUDDING

Prep time: 20 min.

Cook time: 1hr
Serves 6-8

Total time: 1hr 20 min.

For pudding:

10 slices day old bread
A handful of raisins
2 apples, peeled, cored & sliced into small chunks
1 Tsp. cinnamon
¼ Tsp. salt
3 Tbsp. sugar
2 eggs
2 cups milk
2 Tsp. vanilla

For caramel sauce:

½ cup butter
1 cup brown sugar

Preheat oven to 350° F. In a large bowl, tear or cut bread into pieces. Add raisins, apples, cinnamon, salt and sugar. Toss to coat. In a medium bowl, whisk eggs and milk. Add vanilla. Pour into bread mixture and mix just until well coated. Set aside.

For the caramel sauce, in a med. saucepan over med. heat, melt butter and brown sugar. Bring to a rolling boil. Let the sauce boil for 1 minute. Remove from heat and pour into a 1.5 – 2L baking dish. Pour bread mixture on top (don't mix together) and bake for about 1 hour or until middle is cooked. If top is getting too brown place a piece of tinfoil. This can be served from the baking dish or run a knife around the edge, place a serving dish on top, turn upside down and remove baking dish. Serve warm with ice cream.

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