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Cinnamon Apple Raisin Bread Pudding with Caramel Glaze

By Susie Iventosch



Bread:

1 loaf cinnamon raisin bread, cut into 1-inch cubes and slightly toasted (approximately 6 cups)

Apples:

1 1/2 cups Honeycrisp or Braeburn apples, skin on, cored and coarsely diced

2 tablespoons butter

2 tablespoons brown sugar

1/2 teaspoon cardamom

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

3/4 cup walnuts halved, and toasted

Heat butter and brown sugar in a skillet until butter is melted. Add apples and spices and cook for about five minutes over medium-low heat. Add toasted walnuts for the last minute or so. Remove from stove and combine this mixture with bread cubes in a large bowl.

Custard:

3 large eggs

1 egg yolk

1 1/4 cups milk

3/4 cup heavy cream

2 teaspoons vanilla

1/2 teaspoon salt

1/4 cup sugar

In a large bowl, whisk all custard ingredients together and pour over bread and apples. Mix well, by pushing bread down into the custard and allow to sit and soak for about an hour in the refrigerator before baking.

When ready to bake, preheat oven to 325 F. Pour bread pudding mixture into a well-greased 2.5 quart casserole dish. Bake for approximately 45 minutes, or until it is golden brown, slightly puffed, and a knife inserted into the center comes out clean. Allow the pudding to set up for 15-20 minutes before serving. Serve with a scoop of ice cream or frozen yogurt and drizzle the caramel glaze (recipe below) over bread pudding and ice cream.

Caramel Glaze:

4 1/2 tablespoons butter

4 1/2 tablespoons light brown sugar

3 tablespoons heavy cream

1 teaspoon vanilla

In a small heavy pan, melt the butter. Add brown sugar, cream and vanilla. Bring to a rolling boil and boil rapidly about two minutes or until mixture thickens to coat a spoon. Cool until slightly thickened. Spoon over serving of bread pudding and frozen yogurt or ice cream.



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