

Apple Bread Pudding with Warm Vanilla Butter Sauce



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Recipe by: Laura Vitale

Serves 6 to 8

Prep Time: 1 hours 25 minutes

Cook Time: 1 hours 5 minutes

Ingredients

For the bread pudding:

- 1 lb loaf of Challa Bread, cut into 1 pieces
- 1 cup of Dark Raisins (optional)
- 3 Granny Smith Apples, peeled and diced
- 6 Eggs
- 1 cup of Heavy Cream
- 2-1/2 cups of Milk
- 1 Tbsp of Vanilla Extract
- 1/2 cup of Granulated Sugar
- 1/4 tsp of salt

For the Sauce:

- 1/2 cup of Unsalted Butter, softened at room temperature
- 1/2 cup of Granulated Sugar
- 1/2 cup of Brown Sugar
- 1/2 cup of Heavy Cream
- 1/2 cup of Whole Milk
- 1/4 tsp of Salt
- 1 Tbsp of Vanilla Extract

1) To make the bread pudding, in a large bowl, whisk together the eggs, heavy cream, milk, vanilla extract, sugar and salt, set aside.

2) Add the challa bread, apples and raisins in a buttered baking pan, pour the custard mixture over top, press gently all over to help the custard soak in the bread, then cover with plastic wrap and pop it in the fridge for a couple hours.

3) Preheat the oven to 350 degrees, bake the pudding for about an hour or until puffed, golden and set in the center, set aside to cool slightly while you make the sauce.

4) To make the sauce, add the butter, both kinds of sugar, heavy cream, milk and salt to a saucepan, bring the mixture to a boil over medium-high heat, then reduce the heat to medium low and simmer for about 4 to 5 minutes, allow it to cool a bit before serving.

