

Foster's Body & Paint

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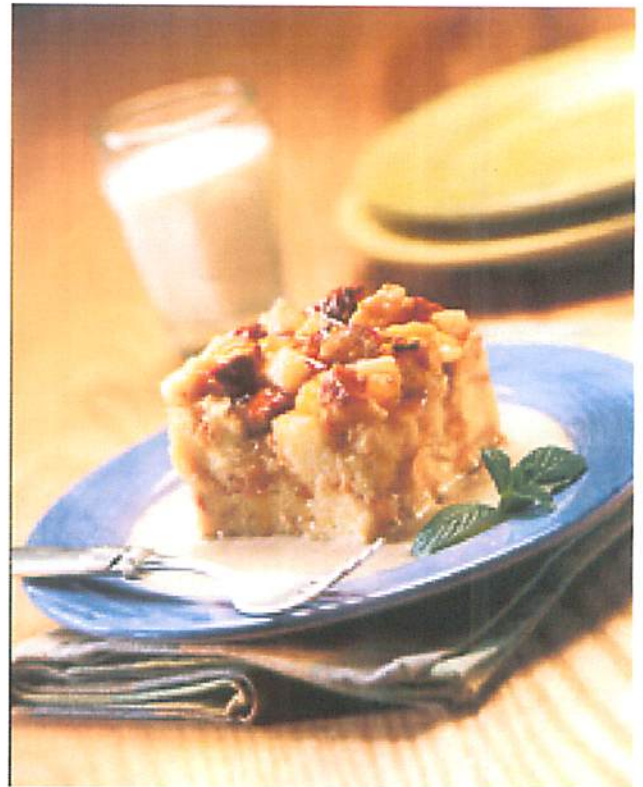
April, 2010

Caramel Apple Bread Pudding with Cinnamon Cream

Makes 16 servings

Ingredients:

- 1 package (12 oz) frozen escalloped apples, thawed
- 8 eggs, lightly beaten
- 2 cups milk
- 2 cups half-and-half
- 1 cup sugar
- ½ cup (1 stick) butter, melted
- 2 tsp baking powder
- 1 ½ tsp ground cinnamon, divided
- 1 tsp vanilla
- 1 loaf (16 oz) challah or any sweet bread, cut into ¾-inch cubes
- 2 cups vanilla ice cream
- 1 jar (about 12 oz) caramel ice cream topping



Preparations:

- 1.) Preheat oven to 350 degrees. Spray 13x9 inch baking pan with nonstick cooking spray.
- 2.) Combine apples, eggs, milk, half-and-half, sugar, butter, baking powder, 1 tsp cinnamon and vanilla in large bowl; mix well. Gently fold in bread cubes. Pour into prepared pan.
- 3.) Bake 50 minutes or until set. Cool in pan 20 minutes. Meanwhile, microwave ice cream in medium bowl on HIGH about 30 seconds or until partially melted. Stir until smooth. Stir in remaining ½ tsp cinnamon.
- 4.) Drizzle warm bread pudding with caramel topping; serve with cinnamon ice cream mixture.

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