

Grammar39s Apple Bread Pudding

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This apple bread pudding with warm vanilla sauce is the ultimate comfort food from Grammas kitchen It is great for using up bread and apples

Ingredients

- - 4 cups soft bread cubes - 2 cups peeled and sliced apples - $\frac{1}{4}$ cup raisins - 1 $\frac{3}{4}$ cups milk - 1 cup brown sugar - $\frac{1}{4}$ cup butter - 2 large eggs
- beaten - 1 teaspoon ground cinnamon - $\frac{1}{2}$ teaspoon vanilla extract - $\frac{1}{2}$ cup milk - $\frac{1}{2}$ cup butter - $\frac{1}{4}$ cup white sugar - $\frac{1}{4}$ cup brown sugar - 1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 7x11-inch baking dish. Make pudding:
Combine bread
2. apples
3. and raisins in a large bowl. Combine milk
4. brown sugar
5. and butter in a small saucepan over medium heat. Cook and stir until butter is melted. Pour over bread mixture in the bowl; mix until evenly coated. Pour bread mixture into the prepared baking dish. Whisk eggs
6. cinnamon
7. and vanilla together in a small bowl. Pour egg mixture over bread mixture in the baking dish. Bake in the preheated oven until the center is set and apples are tender
8. 40 to 50 minutes. Meanwhile
9. make vanilla sauce: Mix milk
10. butter
11. white sugar
12. and brown sugar together in a saucepan. Bring to a boil
13. remove from heat
14. and stir in vanilla. Serve over pudding.