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## Caramel-icious bread pudding a perfect dessert for cool fall days

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Cinnamon Apple Raisin Bread Pudding Photo  
Susie Iventosch

I love bread pudding because it's such a great dessert (or breakfast) for crisp autumn days. And, I really can't think of any better accompaniment to an apple dish than caramel sauce! This sauce is the same one we used for the caramel-glazed apple cake last year, so it won't be anything new or daunting for any of you caramel lovers out there. The twist on this bread pudding is the use of cinnamon-raisin bread in place of regular bread. I was able to purchase a whole loaf of the bread so it could be cubed, but if you can only find sliced bread, that will work too. If you prefer plain bread, just use it instead and then add some sea salt to the caramel glaze, for a salted-caramel bread pudding. I recently saw this on a menu and willed it to land on my plate. It was amazing!

I've just received the winning recipes from the Moraga Pear and Wine Festival recipe contest, so look for those in an upcoming issue.

Cinnamon Apple Raisin Bread Pudding with Caramel Glaze

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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