



Greenmarket Recipe Series

Skillet Apple Chestnut Bread Pudding

This recipe makes an excellent dessert or breakfast reminiscent of French toast. It is a great way to use up stale bread. A note on cooking time: it may depend on your stove settings, so I suggest you check the pudding every so often to ensure that the bottom is browning, not burning.

Yield: 4-6 servings

INGREDIENTS:

- *15 chestnuts, roasted peeled and chopped
- *1 1/2 cups milk, plus additional for drizzling
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- *4 cups of cubed whole grain bread, preferably stale
- *2 eggs
- *1/3 cup maple syrup or honey
- *1 large apple, cubed
- *2T butter
- *Ingredients available seasonally at your neighborhood Greenmarket

INSTRUCTIONS

1. Heat milk in a saucepan over low heat. Stir in salt, cinnamon, and nutmeg.
2. Place bread cubes in a large mixing bowl. When milk is hot but not yet simmering, pour milk over bread cubes. Mix gently.
3. Stir in eggs and maple syrup, mixing gently until well combined. Fold in apple pieces and chopped chestnuts.
4. Heat butter in a 9-inch skillet over low-medium heat. Pour bread mixture into pan and cover.
5. Cook bread pudding covered for 15 minutes, or until bottom is browned. Then flip entire pudding onto a plate and put pudding back in skillet, uncooked side down. Cook for an additional 10 minutes or until golden brown.
6. Scoop bread pudding into bowls. If you like, drizzle with a bit maple syrup. It is best served hot.

For over 30 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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