

Old-fashioned Apple Bread Pudding (Just like Grandma used to make)

Ingredients:

4 cups soft bread cubes

¼ cup raisins

2 cups peeled and sliced apples

1 cup brown sugar

1 ¾ cups milk

¼ cup butter

1 tsp cinnamon

½ tsp nutmeg

½ tsp vanilla

(I like lots of flavor, so I doubled the spices and vanilla – it tasted great!)

Preheat oven to 350 degrees. Grease a 7x11 inch baking dish

Combine bread, raisins, and apples and set aside. Slowly heat brown sugar, milk. And butter until melted. Pour over bread mixture.

Whisk cinnamon, nutmeg, vanilla & eggs together. Pour bread apple mixture into baking dish and spread evenly. Pour egg mixture over bread.

Bake 40 to 50 minutes, or until center is set and apples are tender.

Serve warm or cold. Great plain or with ice cream or whipped cream.

--Betsy Dalton

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