

Caramel Apple Bread Pudding

Recipe by Carole Carter

From My Carolina Home

Ingredients:

10 slices cinnamon swirl bread (Thomas brand used in recipe)
4 cups peeled, roughly chopped sweet apples - Honey Crisp
(about 3-4 large apples)
 $\frac{3}{4}$ cup brown sugar
1 teaspoon vanilla extract
 $\frac{1}{2}$ cup milk
4 large eggs, beaten
1 jar Salted Caramel Sauce



Directions:

Preheat the oven to 350 degrees F

Place chopped apples and brown sugar in a saucepan. Place over medium high heat until sugar melts and water comes out of the apples, about 2 minutes, bring to a boil. Then reduce heat and boil for 5-6 more minutes or until apples are soft. Remove from heat and allow to cool slightly.

While apples cool, cut bread into cubes about the same size as the apples. Mix bread cubes into pan with cooked apples, soaking up the syrup, then pour into an 8-inch square baking pan.

Whisk milk, and eggs together in a medium mixing bowl until well combined. Pour mixture over bread, and lightly push down with a fork until all bread is moist and soaking up the liquid.

Bake in preheated oven until golden brown and the top springs back when lightly pressed, about 45 minutes.

Serve with drizzle of Salted Caramel Sauce.

Serves 6-8