

Apple-Spice Crème Caramel Bread Pudding

This rich and delicious alternate take on French toast is a favorite of the Beazley House guests. Serve with fresh fruit salad and vanilla yogurt or your favorite maple syrup.

ENJOY!!

Prep Time: 30mins. ❖ Bake Time: 60mins. ❖ Serves: 10-12

Ingredients:

For the Crème Caramel

- ❖ ½ C. butter (1 stick)
- ❖ 1 C. brown sugar
- ❖ ¼ C. of vanilla yogurt

For the Bread Pudding

- ❖ 2 Gala apples, peeled & cubed
- ❖ 1 loaf French bread, 1" cubes
- ❖ 8 eggs
- ❖ 1 C. low-fat milk
- ❖ 1 C. orange juice*
- ❖ ½ C. brown sugar
- ❖ 2 tsp. ground cinnamon
- ❖ 1 Tbsp. vanilla
- ❖ ¼ tsp. ground allspice
- ❖ ⅛ tsp. ground cloves



Directions:

For the Crème Caramel base: In a small sauce pan melt butter until foamy. Stir in brown sugar and yogurt. Bring to a boil for about a minute then pour in greased 9 x13" baking pan. Let cool in the refrigerator for about 10 minutes or until set.

While the caramel sets, prepare the custard by mixing the eggs, orange juice, brown sugar and spices in a blender until smooth. Arrange bread cubes and apples gently on top of caramel. Pour the egg mixture carefully over the bread making sure that all pieces are moistened. Cover and refrigerate overnight.

In morning, preheat oven to 325°F. Bake until set (approx. 45 min.). Serve with a sprinkle of powdered sugar, topped with fresh fruit and vanilla yogurt, or your favorite maple syrup.

***Cook's Note:** For Pumpkin Spice Bread pudding recipe substitute 1-½ cups canned pumpkin for the orange juice and add 1 teaspoon allspice.