

APPLE BREAD PUDDING

BY CHEF ADAM HEGSTED

INGREDIENTS

- 2 tablespoons butter, softened
- 1 bag Franz Dinner Rolls or 12-14 ounces Thick Sliced Texas toast, cinnamon bread, or white bread, cut into 1/2–1-inch cubes
- 2 cups Darigold milk
- 3 cups heavy cream
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 4 large eggs, plus 1 large egg yolk
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/2 teaspoon salt
- 1 tablespoon pure vanilla extract
- 1 cup Washington Grown apples, peeled and diced into 1/2–1 inch cubes*
- 1/2 cups Craisins (if desired)

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Butter or oil a 9-by-13-inch baking dish; place diced bread into pan; set aside.
3. Heat milk and cream with spices in a saucepan until just about to simmer; remove from heat.
4. In a separate bowl, whisk eggs, yolk, sugars, salt and vanilla. While whisking, slowly pour cream mixture into egg mixture.
5. Sprinkle apples and Craisins onto bread in baking pan. Pour egg mixture over bread, stirring lightly to coat all bread cubes. Let stand 30 minutes, pushing down any bread that sticks out.
6. Set dish in a roasting pan and transfer to oven. Pour boiling water into pan to reach about halfway up sides of dish. Bake until golden brown, about 45–50 minutes until custard seems set and mostly firm. Remove from oven and let cool for 20–30 minutes before serving.

*Use a crisp variety, such as Granny Smith, Fuji, Braeburn, Honeycrisp, Jonagold, or Pink Lady.



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a collaboration with KREM 2 and Spokane 2nd Harvest. This year, 11,000 Thanksgiving dinner meal kits will be provided to families throughout our community.

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