

pete's recipes

apple 'n maple bread pudding



INGREDIENTS

FOR THE CUSTARD: 6 large eggs, ½ cup maple syrup, ½ cup brown sugar, 1 tbs vanilla, 2 tsp cinnamon, ½ tsp sea salt, 1 cup whole milk, 1 cup heavy cream, 2 tbs apple brandy, a one pound loaf pain rustique all crust trimmed cut into 1 inch cubes.

FOR THE APPLES: 3 tbs unsalted butter, 2-1/2 pounds Granny Smith apples, peeled, quartered, cored and cut into 1/3 inch slices. ½ cup maple syrup, 1/4 cup brown sugar

STEPS

FOR THE CUSTARD: whisk the eggs, maple syrup, brown sugar, vanilla, cinnamon, sea salt in large bowl. Add milk, cream and brandy – whisk until blended. Add bread cubes and press to submerge into custard. Let soak 30 minutes.

FOR THE APPLES: preheat oven to 350. Butter 9x5" glass loaf pan with at least 3" high sides. Melt 3-tbs butter in a large non-stick skillet over medium high heat. Add apple slices and saute until golden and soft. Stir in 1/4 cup maple syrup then the brown sugar. Simmer until sugar dissolves and mixture thickens. Remove from heat. Voila!