



## Apple Bread Pudding

### Ingredients:

4 Apples, peeled and cut into small pieces

½ stick Butter

½ Tbsp Cinnamon

8 cups cubed soft Bread

8 Eggs

12 oz. Evaporated Milk

1 tsp. Vanilla

¾ c. Sugar

Zest of 1 Lemon

1 Tbsp. Lemon Juice

Cinnamon-Sugar mix to sprinkle on top

### Directions:

- Place cut up Apples, ½ stick Butter, and Cinnamon in small wok over medium heat on stove-top. Once the butter has melted, cover and let simmer (stirring every now and again) while you prepare the other ingredients. You want the apples to cook until they begin to soften and the wok fills with their juice.
- In large bowl, place 8 c. cubed Bread.
- In medium bowl, whisk together Eggs, Milk, Vanilla, Sugar, Zest, and Lemon Juice.
- Pour egg mixture over bread and stir together.
- Fold in cooked Apples.
- Place in greased containers.
- Cook at 350° for about 15 minutes, or until an inserted toothpick comes out clean.