

## Caramel Apple Bread Pudding

4 cups cream,  $\frac{1}{2}$  &  $\frac{1}{2}$  or combination to equal 4 cups  
4 large eggs  
 $\frac{1}{4}$  cup sugar  
1 tsp. vanilla 2-3 Granny Smith Apples, thinly sliced  
1 loaf French bread, cinnamon or egg bread  
1 jar Sweet Saucy Cinnamon or plain Caramel warmed

1. Preheat oven to 300.
2. Cut bread into cubes and toast in the oven.
3. Whisk the cream, eggs, sugar and vanilla together.
4. Place a layer of the bread cubes into a buttered glass pan.
5. Add a layer of apples, Pour on about  $\frac{1}{2}$  of the cream mixture, then about  $\frac{1}{2}$  of the warmed caramel sauce.
6. Repeat layers, but end with the bread on the top.
7. Pour on the remaining cream mixture and let stand for 15 minutes.
8. You can either mix in the remaining sauce into the cream mixture, or serve it on top when baked.
9. Bake at 300 for about an hour in a water bath.  
It should be set-not still juicy. Cool and serve!

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