

Apple & Maple Bread Pudding

Source: Foodland Ontario

Preparation Time: 15 Minutes Cooking Time: 45 Minutes

Servings: 6 to 8

I didn't know I liked bread pudding until I tried this recipe. Verdict: I love it!

- 4 firm Ontario apples
 - 2 tbsp lemon juice
 - 2 tbsp butter
 - 1/3 cup Ontario Maple Syrup
 - 3 stale bread cubes
 - 2 eggs
 - 2 egg yolks
 - 1-3/4 cups milk
 - 1 tsp vanilla
- Topping:
- 1/3 cup chopped walnuts
 - 2 tbsp packed brown sugar
 - 1 tbsp butter, softened

Peel, core and slice apples; toss with lemon juice to prevent browning. In skillet, melt butter over medium-high heat; cook apples and 2 tbsp (25 mL) of the maple syrup, stirring occasionally, for 7 to 10 minutes or until apples are tender and liquid has evaporated. Stir in bread cubes. Spread apples mixture in 8-inch (2 L) square baking dish and set aside.

In bowl, whisk together eggs, yolks, milk, remaining maple syrup and vanilla; pour over apple mixture.

Topping: In small bowl, combine walnuts, brown sugar and butter; sprinkle over pudding. Place baking dish in large shallow pan and pour in enough hot water to come halfway up sides of dish; bake in 325°F (160°C) oven for about 45 minutes or until just set in centre. Serve warm or cool.