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Recipes

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Golden Delicious • Granny Smith • Pink lady • Jonagold



Golden Delicious Apple Bread Pudding

This simple bread pudding gains added sweetness and flavor from cubed Golden Delicious apple. A scoop of good vanilla ice cream would be an ideal accompaniment.

3 cups half-and-half
1 cup packed brown sugar
4 eggs
1 tsp vanilla extract
1/2 tsp ground cinnamon
1/4 tsp ground nutmeg
6 cups 3/4-inch cubes day old bread
2 Golden Delicious apples

Preheat the oven to 350°F. Generously butter a 2-quart baking dish.

Warm the half-and-half over medium heat, add the brown sugar and stir until dissolved; set aside. Whisk the eggs in a medium bowl until well blended. Slowly whisk in the half-and-half, vanilla extract, cinnamon and nutmeg.

Put the bread cubes in a large bowl. Quarter and core the Golden Delicious apples, cut them into 1/2 inch cubes and add to the bread cubes. Pour the egg mixture over, stir and let sit for 5 minutes, stirring occasionally.

Transfer the bread pudding mixture to the prepared baking dish. Bake until the custard is set and the top is nicely browned, about 45 minutes. Let sit for 15 to 20 minutes before serving, scooping the bread pudding onto individual plates.

Makes 6 to 8 servings