



Breakfast Bread Pudding With Caramelized Apples

Yield: serves 8

*Indicates items from National Food Group

Ingredients

6 cups	* <i>Apple Cinnamon Muffins</i> , cubed
8	eggs
2½ cups	milk
½ tsp	ground cinnamon
¼ tsp	ground nutmeg
2 cups	maple-flavored syrup
16 oz	apples, slices frozen
2 tbs	butter
2 tbs	brown sugar

Preparation

- 1) Grease half hotel pan; spread 1/2 inch muffin cubes evenly in baking dish.
- 2.) In large bowl, beat eggs, milk, cinnamon and nutmeg until well blended. Pour over bread. Cover, refrigerate 4 hours or overnight.
- 3) Pre-heat oven to 350° F. Uncover and bake 45-50 minutes or until set and top is golden brown. Cut into 8 squares. Hold warm for service.
- 4) Caramelized apples: in a medium heat sauté pan melt butter, then add apples and cook for 8-10 minutes. Add brown sugar, cook 2-4 minutes. Hold for service.
- 5) Assembly: top apple cinnamon square with 4 oz scoop of apples; finish with syrup or honey.