

The Pampered Chef®
Caramel Apple Bread Pudding
Recipe

1 loaf (16 ounces) egg bread, such as challah (about 12 cups cubed)
3 red baking apples such as Jonathan
1 lemon
1 tablespoon butter
2 cups plus 1 tablespoon milk, divided
1 cup heavy whipping cream
6 eggs, lightly beaten
1/2 cup firmly packed brown sugar
1 teaspoon **Double-Strength Vanilla**
1/4 teaspoon salt
1 package (14 ounces) caramels (about 48), unwrapped
1/2 cup toasted pecan halves
Apple Blossom Garnishes (optional)

1. Lightly spray **Deep Covered Baker** with vegetable oil using **Kitchen Spritzer**. Slice bread into 1-inch cubes using **Bread Knife**; set aside. Peel, core and slice apples using **Apple Peeler/Corer/Slicer**; cut slices into quarters using **Utility Knife**. Zest lemon using **Microplane® Adjustable Grater** to measure 1 teaspoon zest. Juice lemon using **Juicer** to measure 1 tablespoon juice. Melt butter in **(10-in.) Skillet**. Add apples, lemon zest and juice; cook and stir 3-4 minutes or until apples are softened.
2. Meanwhile, combine 2 cups of the milk and cream in **Easy Read Measuring Cup**. Microwave on HIGH 2-3 minutes or until hot. In **Stainless (6-qt.) Mixing Bowl**, combine eggs, brown sugar, vanilla and salt; mix until well blended using **Mix 'N Masher**. Gradually add milk mixture to eggs while continually whisking. Gently stir bread cubes into milk mixture; toss gently to coat using **Small Mix 'N Scraper®**.
3. Place caramels and remaining 1 tablespoon milk in **Large Micro-Cooker®**. Microwave, uncovered, on HIGH 1-2 minutes or until melted and smooth, stirring after each 30-second interval. Set aside 1/4 cup of the caramel mixture. To assemble bread pudding, place half of the bread mixture into baker. Top with half of the apples and drizzle with remaining caramel. Top with remaining bread mixture and apples. Cover baker and microwave on HIGH 15-16 minutes or until **Pocket Thermometer** registers 155°F in center; let stand, covered, 10 minutes in microwave. (Temperature will rise to at least 160°F.) Uncover baker and drizzle with reserved caramel. Coarsely chop pecans using **Chef's Knife**; sprinkle over bread pudding. Serve immediately with *Apple Blossom Garnishes*, if desired.

Yield: 16 servings