



Caramel Apple Bread Pudding

Serves 2 / 2 hours

Ingredients

- 4 slices Wonder® White Bread, cut into bite-size pieces
- 1 Granny Smith apple, peeled and chopped
- ½ tsp. ground cinnamon
- 2 large eggs
- ½ cup milk
- Vegetable cooking spray
- ¼ cup firmly packed brown sugar
- 1 tsp. vanilla extract
- ¼ tsp. ground nutmeg
- ¼ cup chopped walnuts
- 2 tsp. caramel sauce



Directions

 Prep Time: **10 minutes** | Cook Time: **1 hour 45 minutes** | Total Time: **2 hours**

1. Sauté apples and cinnamon in a lightly greased skillet over medium-high heat for 2 minutes or until tender. Stir together the bread and apple mixture in a baking dish coated with cooking spray.
2. Whisk together eggs, milk, brown sugar, vanilla, and nutmeg. Then pour over bread mixture in baking dish. Cover and chill for 1 hour.
3. Preheat oven to 350°. Bake bread mixture at 350° for 45 to 50 minutes or until the top is crisp and golden brown. Serve warm with walnuts and caramel sauce. Enjoy!