

## APPLE BREAD PUDDING WITH VANILLA CUSTARD

### INGREDIENTS

#### For the Pudding

4 cups soft bread cubes (I use challah for all bread pudding)  
1/4 cup raisins  
2 cups apples, peeled and sliced  
1 cup brown sugar  
1 3/4 cups milk  
1/4 cup butter  
1 teaspoon ground cinnamon  
1/2 teaspoon vanilla extract  
2 eggs, beaten

#### For the Custard

1/4 cup white sugar  
1/4 cup brown sugar  
1/2 cup milk  
1/2 cup butter  
2 teaspoons corn starch  
1 tablespoon vanilla extract

### DIRECTIONS

Preheat oven to 350F. Grease a 7x11 inch baking dish.

In a large bowl, combine bread, raisins, and apples. In a small saucepan over medium heat, combine 1 cup brown sugar, milk and butter. Cook and stir until butter is melted. Pour over bread mixture in bowl and let sit 20 minutes.

In a small bowl, whisk together cinnamon, 1/2 teaspoon vanilla, and eggs. Pour bread mixture into prepared dish, and pour egg mixture over bread.

Bake for 40 to 50 minutes, or until center is set and apples are tender.

While pudding is baking, make the custard. In a small bowl, mix together 2 tablespoons milk with corn starch to create a slurry. Over medium heat, the mix together sugar, brown sugar, the remaining milk and butter in a saucepan. Bring to a boil, then add the slurry and let come to a boil again to thicken. Be careful not to get lumps! Remove from heat, and stir in vanilla. Serve over bread pudding.