Challah Pudding with Apples, Raisins, and Almonds

A sweet and spicy bread pudding made with leftover challah, topped with chunks of apples, raisins, and almonds, drizzled with butter and brown sugar

Yield:

10-12 servings

Ingredients:

6-8 tablespoons butter, plus extra for greasing
3 cups milk
1 tablespoon cinnamon
4 eggs, lightly beaten
1 teaspoon vanilla extract
1/4 teaspoon salt
1 1/4 pounds leftover, slightly dry challah, thickly sliced and lightly toasted
1 cup raisins
3 cooking apples
1 to 1 1/4 cups raw sugar or brown sugar
1 cup sliced almonds (may substitute walnuts)
Whipped cream, for serving (optional)

Instructions:

1. Preheat the oven to 375 degrees. Butter a 9×13-inch baking dish. Mix together the milk, cinnamon, eggs, vanilla, and salt.

2. Spread the challah toast with butter, reserving 3 tablespoons. Cut the challah into bite-sized chunks.

3. Add the buttered challah and raisins to the milk mixture and fold in gently so that all of the bread is coated with the

liquid.

4. Core and dice the apples, but don’t peel. Spread the bread in the bottom of the prepared pan, then top with half of the sugar, the almonds, the apples, and ending with the rest of the sugar. Dot with remaining butter.

5. Bake for 50-60 minutes or until juices in the middle are clear (test with fork). Serve with whipped cream, if desired.



This recipe is from Tammy’s Recipes.