

Brandied Caramel Apple Bread Pudding



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 12

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| 2 1/2c heavy cream | 1 ~ 16oz French bread, crust trimmed, cut into 1 1/2" cubes | 1/2c + 2T butter |
| 6 large eggs | | 1/2c brown sugar |
| 2 large egg yolks | 3 pounds Granny Smith apples, peeled, cored, each cut into 8 wedges | 1/8t salt |
| 1c sugar | 1c dried cherries | 1c applesauce |
| 1t cinnamon | 1c brandy | 1/2c Heath Bits |
| 1/4t salt | | 1/2c almonds, slivered |

Preheat oven to 375. Blend first 6 ingredients in large bowl. Add bread, toss and let soak 1 hour, turning occasionally. Butter 12" diameter ovenproof skillet with at least 2" high sides. Arrange apple wedges in concentric circles in skillet, covering bottom completely. Cover with foil, bake 20 minutes.

Combine cherries and brandy in small saucepan. Simmer over medium heat 3 minutes. Remove from heat. Combine 1/2c butter, sugar and salt in medium saucepan and stir over medium~high heat until caramel is achieved, about 2 minutes.

Whisk brandy from cherries into caramel, then whisk in applesauce. Pour over apples. Cover skillet with foil again. Bake 20 minutes.

Sprinkle cherries over top of apples, top with bread mixture. Cover skillet with foil. Place on rimmed baking sheet. Bake 20 minutes. Remove from oven and sprinkle with Heath Bar bits and almonds. Dot with remaining 2T of butter. Bake, uncovered, until top is deep brown and puffed, about 20 minutes.

Debbie Spangler ~ Certified Personal Chef

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