

**Dessert**

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# Apple 'N Peanut Butter Bread Pudding

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**Servings: 6**

**Preparation Time: 15 minutes**

**Start to Finish Time: 50 minutes**

**1 1/2 tablespoons butter or margarine, divided**  
**2 Granny Smith apples, peeled, cored and finely chopped**  
**1/2 cup Skippy creamy peanut butter spread with honey**  
**1 cup raisins**  
**5 cups (5 thick slices) whole grain bread, cubed**  
**1 cup fat-free cholesterol-free egg substitute**  
**1 cup 1% low-fat milk**  
**1/2 teaspoon ground cinnamon**  
**2 tablespoons firmly packed brown sugar**

Preheat the oven to 350 degrees.

Grease a two-quart casserole with 1/2 tablespoon butter. Set aside.

In a 12-inch nonstick skillet over medium-high heat, melt the remaining one tablespoon of butter and cook the apples for 10 minutes or until golden, stirring occasionally.

Stir in the peanut butter and raisins until the peanut butter is melted. Remove from the heat. Stir in the bread. Set aside.

In a large bowl, whisk the egg substitute, milk, cinnamon and brown sugar. Set aside.

Toss the bread mixture with the egg mixture. Turn into a prepared casserole.

Bake, covered, for 35 minutes.

Remove the cover and bake an additional 5 minutes or until golden.

Sprinkle with confectioner's sugar, if desired.

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Per Serving (excluding unknown items): 239 Calories; 5g Fat (17.4% calories from fat); 6g Protein; 47g Carbohydrate; 4g Dietary Fiber; 9mg Cholesterol; 240mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Fruit; 0 Non-Fat Milk; 1 Fat; 1/2 Other Carbohydrates.