

Caramel Apple Bread Pudding

Chef Alyssa - Aldi Test Kitchen
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Servings: 24

nonstick cooking spray
2 packages (12 ounce ea)
King's Hawaiian sweet rolls
1 can (21 ounce) apple pie filling
8 large eggs
32 ounces pumpkin spice coffee creamer
1 container (14 ounce) caramel apple dip, divided
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon pure vanilla
1 cup brown sugar

Preparation Time: 20 minutes**Cook Time: 1 hour**

Preheat the oven to 350 degrees.

Spray a glass 13x9x2-inch pan with cooking spray.

Cut the rolls into bite-sized pieces. Place in the pan.

Chop the apple pie filling into bite-sized pieces. In a medium bowl, combine the pie filling, eggs, creamer, half of the dip, salt, cinnamon, vanilla and sugar. Whisk until fully incorporated.

Pour over the rolls. Mix gently until the liquid is absorbed. The mixture should be moist.

Bake for 45 minutes or until the top springs back when lightly touched.

Allow to cool.

Drizzle the top with the remaining caramel apple dip.

Per Serving (excluding unknown items): 70 Calories; 2g Fat (21.2% calories from fat); 2g Protein; 12g Carbohydrate; trace Dietary Fiber; 71mg Cholesterol; 124mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fat; 1 Other Carbohydrates.