

Slow Cooker Apple Bread Pudding with Caramel Drizzle

*Chef Stacey - Aldi test Kitchen
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Servings: 8

*1 tablespoon unsalted butter
2 apples, peeled, cored and diced
1 teaspoon ground cinnamon
1/2 cup pecan halves, chopped
4 large eggs
1 1/2 cups heavy whipping cream
1/4 cup granulated sugar
1 teaspoon pure vanilla
8 cups whole grain white bread, cubed
cooking spray
1 cup caramel apple dip
whipped dairy topping (optional)*

Preparation Time: 15 minutes

Slow Cooker: 4 hours

In a medium saute' pan, melt the butter. Add the apples. Saute' for 5 minutes. Add the cinnamon and pecans. Saute for 1 minute. Remove from the heat.

In a medium bowl, whisk the eggs, heavy cream, sugar and vanilla until well combined.

Add the bread cubes and apple mixture. Stir to combine. Allow to rest for 5 minutes or until most of the liquid is absorbed. Coat a medium to large slow cooker with cooking spray. Stir the mixture one more time before placing it in the slow cooker.

Cook on LOW for three to four hours until a knife inserted comes out clean.

Just before serving, microwave the caramel dip at 30 second intervals until it is a pourable consistency.

Drizzle one tablespoon of caramel dip over each portion.

Top with whipped dairy topping.

Per Serving (excluding unknown items): 294 Calories; 25g Fat (74.8% calories from fat); 5g Protein; 14g Carbohydrate; 2g Dietary Fiber; 171mg Cholesterol; 52mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 4 1/2 Fat; 1/2 Other Carbohydrates.