

APPLE BREAD PUDDING

Fall in love with bread pudding all over again—we swap classic bread for buttery croissants, add in plenty of apples and golden raisins, and slow cook it to creamy perfection. Top with vanilla ice cream and a sprinkle of toasted nuts and discover dessert Nirvana.

Makes: 8 servings

Time: 20 minutes prep, 3hr 30 minutes cooking, 3hr 50 minutes total

INGREDIENTS:

10 cups 1-inch cubes of day-old croissants (from 6 to 8 croissants)

3 large firm apples, (such as Honeycrisp, Fuji or Granny Smith), cored and cut in 1/2-inch dice

1/2 cup golden raisins

2 cups whole milk

1 cup heavy cream

6 eggs

1 cup turbinado sugar

2 tablespoons unsalted butter, melted

1 teaspoon ground cinnamon

1 teaspoon vanilla extract

1/2 teaspoon ground cardamom

1/2 teaspoon kosher salt

vanilla ice cream, to serve

chopped pecans or walnuts, toasted, to serve

PREPARATION INSTRUCTIONS:

1. Place the cubed croissants, apples and golden raisins in the Premiere Slow Cooker.
2. In a medium mixing bowl, whisk together the milk, heavy cream, eggs, sugar, melted butter, cinnamon, vanilla and cardamom until evenly combined into very smooth custard.
3. Pour the wet ingredients over the croissants, apples and raisins and stir to evenly combine. Allow the mixture to sit for 15 to 20 minutes to give the custard a chance to soak into the croissants. If any areas seem dry after 20 minutes, stir one more time.