

# **Apple Bread Pudding with Caramel Sauce**

Wal-mart Produce Distribution Info

**2 each Golden Delicious apples, cut in 1/2" chunks**  
**4 slices white bread, 1" thick**  
**2 eggs**  
**1/2 cup milk**  
**1 teaspoon vanilla**  
**1/2 teaspoon cinnamon**  
**4 tablespoons sugar**  
**1 can (12 oz) evaporated skim milk (caramel sauce)**  
**2 cups brown sugar (caramel sauce)**  
**1 tablespoon margarine (caramel sauce)**  
**1/2 teaspoon vanilla extract**

Butter an 8" glass pie plate or baking dish.

Break bread into bite sized pieces and place in pie plate or baking dish.

Slightly beat eggs, and mix in milk, vanilla, cinnamon, apples, and sugar.

Pour mixture over bread.

Bake in 350 degree oven for 30-35 minutes or until light brown.

Serve warm with caramel sauce.

CARAMEL SAUCE - Combine milk, brown sugar and margarine in saucepan.

Cook over medium-high heat for 10 minutes, stirring with a whisk.

Remove from heat and stir in vanilla extract.

---

Per Serving (excluding unknown items): 438 Calories; 14g Fat (29.4% calories from fat); 17g Protein; 59g Carbohydrate; 1g Dietary Fiber; 441mg Cholesterol; 201mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 1 1/2 Fat; 3 1/2 Other Carbohydrates.