



Apple Cranberry Bread Pudding

Update a classic comfort-food dessert by using Ontario Cranberries instead of raisins. Serve warm with Lemon or Butterscotch Sauce, Ontario Maple Syrup, vanilla ice cream or frozen yogurt.

Preparation Time: 15 Minutes

Cooking Time: 50 to 60 Minutes

Servings: 6

Ingredients:

- 3 eggs, lightly beaten
- 2 cups (500 mL) milk
- 1/2 cup (125 mL) packed brown sugar
- 1/4 cup (50 mL) butter, melted
- 1 tsp (5 mL) vanilla
- 1 tsp (5 mL) grated lemon peel
- 1 tsp (5 mL) cinnamon
- 4 cups (1 L) cubed stale French or egg bread
- 2 Ontario Apples, peeled and diced
- 3/4 cup (175 mL) halved fresh or thawed Ontario Cranberries

Preparation:

In large bowl, whisk together eggs, milk, sugar, butter and vanilla. Stir in lemon peel and cinnamon. Stir in bread cubes let stand 10 minutes or until bread is well moistened. Stir in diced apples and cranberries; pour into buttered 6-cup (1.5 L) baking dish.

Bake in preheated 350°F (180°C) oven for 50 to 60 minutes or until puffed and set in centre. Serve warm.

SAUCES:

Lemon Sauce: Combine 1/4 cup (50 mL) granulated sugar and 1 tbsp (15 mL) cornstarch in a medium microwaveable bowl. Gradually blend in 3/4 cup (175 mL) milk. Microwave, uncovered on High (100%) for 2 to 3 minutes or until mixture boils and thickens, stirring twice during cooking. Stir in 1 tbsp (15 mL) butter until melted, then 2 tbsp (25 mL) lemon juice and 1/2 tsp (2 mL) grated lemon peel. Makes about 1 cup (250 mL).

Butterscotch Sauce: Combine 1/2 cup (125 mL) packed brown sugar and 1 tbsp (15 mL) cornstarch in a medium microwaveable bowl. Gradually blend in 3/4 cup (175 mL) milk. Microwave, uncovered on High (100%) for 2 to 3 minutes or until mixture boils and thickens, stirring twice during cooking. Stir in 2 tbsp (25 mL) butter until melted, then 1/2 tsp (2 mL) vanilla. Makes about 1 cup (250 mL).

NOTE: *Recipes tested in an 800-watt microwave oven. Power level terminology in microwave ovens varies; check your owner's manual and use whichever word or number gives you the same percentages as in the recipe (High is always 100%). If your oven differs, cooking times may vary.*