Apple Bread Pudding

Make-ahead · Serves a crowd · Serves 10–12 (9×13-inch dish)

Ken's note: TBD

Warm, custardy bread pudding studded with tender apples and cinnamon. Use sturdy day-old bread (French bread, challah, or brioche). You can assemble it up to 4 hours ahead.

Ingredients

- 10 cups day-old bread, in 1-inch cubes
- 3 large apples (Granny Smith or Honeycrisp), peeled, cored, and diced
- 5 large eggs
- 2½ cups whole milk
- ⅔ cup heavy cream
- ⅔ cup sugar
- 5 Tbsp unsalted butter, melted
- 2 tsp vanilla extract
- 1¼ tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¼ tsp salt
- Whipped cream, vanilla ice cream, or Caramel Sauce (Sauces), to serve

Method

1. Heat the oven to 350°F and butter a 9×13-inch baking dish. Put the bread cubes in the dish and scatter the apples over them.
2. Whisk the eggs, milk, cream, sugar, melted butter, vanilla, cinnamon, nutmeg, and salt until smooth. Pour over the bread and apples, press down gently with a spatula so all the bread is moistened, and let stand 10–15 minutes.
3. Bake 40–45 minutes, until the top is golden and the custard is set (a knife in the center comes out mostly clean). Cool 5–10 minutes and serve warm with whipped cream, ice cream, or Caramel Sauce.
4. To make ahead, assemble, cover, and refrigerate up to 4 hours; stand at room temperature 20 minutes before baking.