

CROCK-POT APPLE-NUT BREAD PUDDING

Source: Quick Cooking Sept/Oct 2001 (Lori Fox)

Prep/Cooking Time: 3-4 hours

INGREDIENTS:

8 slices raisin bread, cubed	2 medium tart apples, peeled/sliced
1 C chopped pecans, toasted	1 C sugar
1 tsp ground cinnamon	1/2 tsp ground nutmeg
3 eggs, lightly beaten	2 C Half & Half
1/4 C apple juice	1/4 C butter or margarine, melted
vanilla ice cream	

DIRECTIONS:

Place bread cubes, apples & pecans in greased crock-pot. In bowl, combine sugar, cinnamon & nutmeg - add eggs, cream, apple juice & butter - mix well. Pour over bread mixture - cover & cook on low 3-4 hours or till knife inserted in center comes out clean. Serve with ice cream.

Serves: 6-8