

HONEY + APPLE BREAD PUDDING

Ingredients

8 slices of your favorite bread
1/4 cup (1/2 stick) unsalted margarine, softened
3 cooking apples, such as Golden Delicious or Gala,
peeled, cored, quartered, and sliced
3/4 cup golden raisins
1 1/4 cups unfiltered apple juice
1/4 to 1/2 cup honey, to your taste
2 Tbsp fresh lemon juice
1 Tbsp grated lemon zest
1 tsp ground cinnamon
1/2 tsp ground nutmeg
Ice cream, whipped cream, or nondairy whipped topping,
for serving

Directions

1. Coat the slow cooker with butter-flavor nonstick cooking spray. Preheat the broiler.
2. Butter the bread on both sides and place on a parchment paper-lined baking sheet. Place under the broiler and lightly toast both sides; cut the warm toast into chunks. Put the bread in the cooker, then add the apples and raisins. In a small bowl, whisk together the apple juice, honey, lemon juice, lemon zest, and spices; pour into the cooker and stir to moisten the bread evenly. Cover and cook on LOW for 5 to 6 hours. If possible, gently stir halfway through the cooking process. Pierce the apples with the tip of a knife to make sure they are soft.
3. Turn off the cooker and let stand, covered, for about 15 minutes. Serve warm or at room temperature with ice cream, whipped cream, or nondairy whipped topping, if desired.

Source: *Not Your Mother's Slow Cooker* (Hensperger)