

## Caramel Apple Bread Pudding

### Salted Caramel Sauce

2 cups granulated sugar  
1 cup cream  
2 tablespoons unsalted butter  
1 tablespoon pure vanilla extract  
1 teaspoon fleur de sel

### Apple Filling

6 apples, peeled, cored, and sliced ¼ inch thick  
½ cup loosely packed brown sugar  
1/3 cup maple syrup  
2 tablespoons unsalted butter

### Pudding

1 2/3 cups whole milk  
1 2/3 cups cream  
7 large egg yolks  
½ cup loosely packed brown sugar  
¼ teaspoon salt  
1 teaspoon cinnamon  
2 teaspoons pure vanilla extract  
10 croissants (1-2 days old), cut into 1-inch cubes  
1 cup toasted pecans, chopped

### Directions

*Begin with the caramel sauce.*

1. It can be made ahead of time, so feel free to make the sauce up to 2 weeks ahead and keep it refrigerated. In a medium saucepan, heat ½ cup of the sugar over medium high heat, stirring constantly so the sugar doesn't burn. Once the sugar has slightly melted and is lightly golden, add another ½ cup of sugar. Continue to caramelize the sugar, ½ cup at a time, until all the sugar has been added and the caramel is a deep golden brown.
2. Reduce the heat to medium low and slowly add the cream, stirring constantly. Be careful, as the steam from the bubbling cream is very hot and could splatter. Add the vanilla, butter and salt and continue to cook, stirring occasionally, until all the hard sugar bits have dissolved and the caramel sauce has come to a boil. Remove from the heat and cool before serving.

*Create the apple filling.*

1. To make the apple filling combine the apples, brown sugar, maple syrup and butter in a large pot and cook over low heat, stirring occasionally, until the apples are tender, about 10 minutes. Transfer the apples to a large bowl and set aside.

*Next make the custard for the pudding.*

1. In a bowl, whisk together the egg yolks. Add the cream, milk, brown sugar, cinnamon, salt, and vanilla. Whisk until well combined.

*Assemble the components.*

1. Preheat the oven to 300 degrees. Lightly grease a 10-inch baking pan or twelve 6-ounce ramekins with butter or non-stick cooking spray. Arrange the ramekins on a baking sheet.
2. In a very large bowl, combine the croissant cubes and pecans to the apples filling. Toss well and then firmly pack the mixture into the prepared pan or ramekins. Pour the custard over the top of the croissant mixture and let sit for 10 minutes to allow the croissants to absorb the custard.
3. If using a baking pan, cover the pan with foil and bake for 45 minutes. Remove the foil, increase the oven temperature to 325 degrees and bake for another 10 – 15 minutes or until the top is golden brown and the pudding is set. If using ramekins, arrange on a baking sheet, cover with foil, and bake for 25 minutes. Remove the foil, increase the oven temperature to 325 degrees and bake for another 5-10 minutes or until the tops are golden brown and the puddings are set. Allow to cool slightly before serving.
4. Drizzle with caramel sauce before serving and enjoy!