



# Pink Lady® Apple Bread and Butter Pudding with Salted Caramel

Serves 4 - 6



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## Ingredients:

### Bread and butter pudding

- ♥ 4 large croissants, roughly torn
- ♥ 6 eggs
- ♥ 2 cups (500ml) milk
- ♥ ½ tsp (2,5ml) vanilla extract
- ♥ 3 Tbsp (45ml) sugar
- ♥ 3 Pink Lady® apples, cored, peeled and diced
- ♥ 3 Tbsp (45ml) honey
- ♥ 1 tsp (5ml) cinnamon
- ♥ Pinch of salt

### Salted caramel sauce

- ♥ ½ cup (125ml) brown sugar
- ♥ ½ cup (125ml) cream
- ♥ 1 ml sea salt

## Method:

1. Layer the croissants in a medium-sized ovenproof dish.
2. Mix the eggs, milk, vanilla extract and sugar and pour over the croissants.
3. Combine the apples with the honey, cinnamon and salt and spoon over the croissants.
4. Bake at 180°C for 30 minutes or until the egg is cooked.
5. Melt the sugar over low to medium heat until golden and bubbling.
6. Add the cream and salt and whisk over heat for 3 minutes.
7. Serve the pudding with a drizzle of the caramel sauce.

*Pink Lady*®

Make healthy living a part of your active lifestyle with Pink Lady® - naturally!

