



## Apple and Rye Bread Pudding

### Ingredients:

- 12-14 slices unseeded rye bread
- 2 medium-size tart apples
- ½ c. golden raisins
- 6 large eggs
- ½ c. sugar
- 1 t. ground cardamom
- 3 c. half and half
- 1 T. powdered sugar

### Method:

A day ahead, remove the crust from the bread (cutting the slices approx. square if the loaf is rounded). Cut each slice diagonally in half. Leave uncovered to get stale.

The second day, butter the bottom of a 2 ½ quart shallow earthenware baking dish. Cover the bottom with triangles of bread. Do not overlap.

Peel, and quarter the apples. Cut each quarter vertically into 6 slices. Arrange the slices on the bread, starting with a circle close to the rim of the dish, points toward the center, then filling in with the remaining slices. Scatter the raisins over the apples. Arrange the remaining bread triangles in a circle around the edge of the dish. They should overlap, flat sides against the side of the dish and points toward the center, leaving a hole in the middle.

Using the whisk attachment on an electric mixer beat the eggs for about 1 minute. Beat in the sugar, cardamom, and half-and-half. Pour the egg mixture into the baking dish. Bake until the bread on top springs back when touched lightly, about 1 hour.

Don't worry if the custard seems a little, runny; the bread will absorb any excess liquid. Before serving, sprinkle the top with powdered sugar. Serve with lightly whipped unsweetened cream.

**From Carpinito Brothers Farm, Kent, WA**