



Apple Sweetbread Pudding

Level: Easy

Prep Time: 1 hour 30 minutes

Serves: About 24

Cooking Time: 30 minutes



2 cups whole milk

$\frac{3}{4}$ cup white granulated sugar

$\frac{1}{2}$ cup (or 1 stick) unsalted butter (plus a little more for greasing pan)

1 (16 oz.) loaf sweetbread (see Notes below)

1 (21 oz.) can Comstock® apple pie filling

$\frac{1}{2}$ to 1 cup raisins (optional)

5 large eggs

1 tsp. pure vanilla extract

$\frac{1}{2}$ tsp. ground cinnamon

Recommended tools: Instant read digital cooking thermometer, mini strainer

Over medium heat, scald the milk in a heavy bottomed stainless steel saucepan (using a pan like this will heat the milk evenly without burning). (Tips for scalding milk: Bubbles will appear, however, do not boil the milk. The milk is usually scalded once a "skin" forms across the top. For accuracy, check the temperature of the milk with an instant read digital cooking thermometer. Milk scalds at 170°F.) Add the sugar and $\frac{1}{2}$ cup butter and stir until melted. Remove from heat source and set aside to cool. (To cool down faster, transfer the hot mixture to a heatproof bowl and stir frequently.)

Grease bottom and sides of a 9x13 pan with unsalted butter. Break sweetbread into pieces and place in pan. Spread apple pie filling over bread. Sprinkle raisins over top, if using. Set aside.

In a bowl, beat eggs. Add vanilla extract. Add egg mixture to cooled milk mixture and mix to combine (milk mixture must be cooled otherwise eggs will curdle). Pour evenly over bread. Place cinnamon in a mini strainer and tap to evenly sprinkle over top. Let pan sit for 15-20 minutes for bread to absorb liquid. Preheat oven to 350°F. Bake for 30 minutes. Cool on a wire rack. Serve warm or cover with foil and refrigerate overnight.

Notes:

- I use Punalu'u Bake Shop "Traditional Sweetbread" (found in almost every local supermarket or order online at www.bakeshophawaii.com) OR use King's Hawaiian® "Original Hawaiian Sweet Rolls".

