

---

# Apple Bread Crumb Pudding

From a food blog: [toriavey.com](http://toriavey.com)



- 12 small Granny Smith apples
  - 1 teaspoon lemon zest
  - 1/4 cup lemon juice
  - 1 1/2 teaspoons nutmeg
  - 1/4 cup unsalted butter, plus more for greasing the dish
  - 1 1/4 cup brown sugar, [I used dark brown]
  - 1 cup bread crumbs (homemade crumbs from artisan bread are best)
- CREAM SAUCE:**
- 1 pint heavy whipping cream
  - 1/4 cup powdered sugar
  - 1 teaspoon nutmeg
  - 1 teaspoon almond extract

---

*Per Serving (excluding unknown items): 339 Calories; 19g Fat (49.8% calories from fat); 2g Protein; 41g Carbohydrate; 3g Dietary Fiber; 65mg Cholesterol; 102mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Fruit; 0 Non-Fat Milk; 4 Fat; 1 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 12

NOTE: If you buy artisan bread for this (recommended) pulse the crumbs in the food processor, but leave them with just a bit of texture - a few pieces of 1/4" chunks will be fine. [I used about a third of a ciabatta loaf.]

1. Preheat the oven to 350°F. Peel and core the apples, then slice them very thin (use a mandoline if you have one). Place the slices in a large mixing bowl. Pour lemon juice and lemon zest over the apples along with the nutmeg. Toss the apples with a spatula till evenly coated by the lemon juice, zest, and nutmeg. [I poured the juice and zest in the bottom of the bowl, and after slicing 2 apples at a time, I used my hands to toss and coat the apples with the juice. By the end, there won't be any juice left in the bowl - the apples will absorb it all.]
2. Chop the unsalted butter into many very small chunks.
3. Grease a 9x13 baking dish with unsalted butter. Create a single thick layer of apple slices on the bottom of the dish, covering the entire surface with apples.
4. Sprinkle a generous layer of brown sugar on top of the apples. Dot a few bits of butter across the top of the sugar, then sprinkle a thin layer of bread crumbs on top of the butter. Repeat the layering, finishing with a thin layer of bread crumbs.
5. Bake uncovered for 50-60 minutes, until the edges are brown, the pudding is cooked through, and the apples are soft. Use a knife to test the apples. Serve warm with cream sauce. [If you use a different sized baking dish, it may take longer to bake - use a knife to test the apples, as the recipe indicates.]
6. SAUCE: Pour heavy cream into a small pot and warm slowly over medium heat, whisking as it warms. When it begins to boil, whisk in powdered sugar, nutmeg and almond extract. Remove from heat and strain through a fine-mesh sieve into a serving pitcher. It will form a skin if not served immediately. [This can be made a day ahead, left out at room temp, and reheated in 200°F oven for about an hour.]