

**The Beaufort House Inn**  
61 N Liberty Street, Asheville, NC 28801 828-254-8334

**Apple Raisin Bread Pudding**

(6 one-cup ramekin servings)

**Ingredients**

6 large croissants  
1/8 c. Madeira  
¼ c. golden raisins  
4 large eggs – organic best  
¾ c. white sugar  
1 ½ c. heavy whipping cream  
1 Tbs. vanilla  
¾ c. chopped apple – Gala, skin on  
2 Tbs melted butter  
½ tsp. cinnamon  
½ tsp ground nutmeg

**Preparation:**

- Break croissants into 1" – 2" pieces and set aside.
- Heat the Madeira gently and add raisins to plump. Remove from heat – set aside for 10 minutes.
- Stir cinnamon and ground nutmeg into chopped apples until coated - set aside.
- Butter bottom and sides of all ramekins.
- Alternate layers of apple mixture, ½ of the croissant chunks, raisins and remaining apples, and end with remaining croissants on top.
- Whisk together eggs and sugar until frothy. Whisk in cream and vanilla.
- Press down lightly on croissant layers in ramekins. Pour egg mixture slowly over croissant layers.
- Let bread pudding sit for 5 minutes before beginning to bake.
- Bake at 350 degrees for 1 hour.

**Presentation:**

- Serve with a light dusting of powdered sugar, and warm with maple syrup on the side.