

RECIPE FOR: *Bread Pudding with Applecreek Orchards  
Bourbon Caramel and/or Bourbon Fudge*



INGREDIENTS:

6 large	Croissants	1 cup	Sugar
6	Eggs, beaten	1 ½ t	Cinnamon
3 cups	Milk, warmed to about 160°	2 t	Vanilla
1 jar	<i>Applecreek Orchards Bourbon Caramel (even better - use ½ jar Caramel with ½ jar Bourbon Fudge)</i>		

DIRECTIONS:

1. Tear croissants into small pieces and place in a 9x13 baking dish.
2. Combine eggs, sugar, cinnamon, and vanilla together in a bowl. Add warm milk and mix together well.
3. Pour over croissants in baking dish. Make sure all croissants are moistened. Let it soak for 10-15 minutes.

4. Warm the *Bourbon Caramel* and/or *Fudge*. Drizzle 1 jar's worth over the top of the bread mixture.
5. Bake at 375° for 25-30 minutes.
6. Serve warm. Top with extra *Bourbon Caramel* for even more flavor – Yum!

### *Recipe ideas for Applecreek Orchards Bourbon Caramel and Fudge*

- *Bourbon Caramel* is wonderful over anything Apple: slices, pie, crisp...
- Serve over cheesecake, ice cream, angel food cake, brownies, pecan pie, or pound cake to make your dessert even more tasty.
- Get that sweet-n-salty taste by dipping pretzels.
- Once you're addicted, join the others who now put it on their waffles, pancakes, and just eat it with a spoon!