

Honey Apple Pecan Bread Pudding

1 packet **Honey Apple Pecan Dip Mix** (dry)
1/2 cup hot water
5 cups cubed stale bread
2 cups milk
1-1/4 cups white sugar
5 large eggs, beaten
1 tsp. pure vanilla extract

Topping:

1 cup packed brown sugar
1/4 cup butter, softened
1 cup pecans, chopped, *optional*

Mix packet of **Honey Apple Pecan Dip Mix** and hot water with a fork. Let set for 15 minutes. Preheat oven to 350°. Grease a 13x9-inch baking pan. Evenly spread bread pieces in the pan. In a bowl, mix together Honey Apple Pecan mixture, white sugar, eggs, milk, and vanilla in a large bowl. Pour this mixture on top of bread pieces in pan and allow to soak into bread pieces. Mix together brown sugar, butter, and pecans, if desired. Sprinkle over the top. Bake for 40 to 45 minutes, or until set. Remove from oven and serve with whipped topping, ice cream, or plain.



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