

Caramel Apple Bread Pudding

- Prep Time: 20 minutes
- Cook Time: 1 hour
- Total Time: 1 hour, 20 minutes
- Servings: 24



Ingredients:

- Carlini Cooking Spray
- 2 12-ounce packages King's Hawaiian Hawaiian Sweet Rolls*
- 21 ounces Baker's Corner Apple Pie Filling*
- 8 Goldhen Large Eggs
- 32 ounces Barissimo Holiday Inspired Pumpkin Spice Coffee Creamer*
- 14 ounces Berryhill Caramel Apple Dip, divided*
- 1 teaspoon Stonemill Iodized Salt
- 1 teaspoon Stonemill Ground Cinnamon
- 1 teaspoon Stonemill Pure Vanilla
- 1 cup Baker's Corner Brown Sugar

***These are Seasonal items that are only in stores for a limited time and may no longer be available.**

Directions:

1. Preheat oven to 350°.
2. Spray a glass 13x9-inch pan with cooking spray.
3. Cut rolls into bite-sized pieces and place in pan.
4. Chop apple pie filling into bite-sized pieces. In a medium bowl, combine pie filling, eggs, creamer, half of caramel apple dip, seasonings, vanilla and sugar. Whisk until fully incorporated.
5. Pour over rolls, mix gently until liquid is absorbed. Mixture should be moist.
6. Bake for 45 minutes or until top springs back when lightly touched.
7. Cool and drizzle with remaining caramel apple dip.



Recipe Courtesy of:
ALDI Test Kitchen