



Slow Cooker Apple Bread Pudding

Ingredients

8 slices white bread, cut into cubes (about 4 cups)

1/2 cup (1 stick) butter, melted

1/2 teaspoon cinnamon

1/8 teaspoon salt

3/4 cup firmly packed brown sugar

4 cups peeled and chopped apples

Whipped cream for garnish

Directions

In a large bowl, combine bread cubes, butter, cinnamon, salt, and brown sugar; mix well.

In a 4-quart slow cooker, starting with the bread mixture, alternate layers with the chopped apples.

Cover and cook on high setting 1-1/2 hours or low setting 3 to 4 hours, or until apples are tender.

Serve warm with whipped cream.