

### COUNTRY APPLE-CINNAMON BREAD PUDDING

- (1) 10oz. Jar of Oregon Hill Country Apple Butter
- 4C Cubed Raisin Bread
- 4 Eggs well beaten
- 2 ½ C Milk
- ½ C Granulated Sugar
- 1 tsp. Vanilla



Place cubed raisin bread into a buttered 12x8x2 baking dish.  
Beat eggs until smooth, then add milk, sugar, and vanilla and mix well.  
Blend in the Country Apple Butter. Pour the mixture over the cubed raisin bread, making sure all bread pieces are well coated. Let stand for 20 minutes to absorb. Pre-heat oven to 350° and bake for 40 minutes.

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Next, prepare the APPLE CINNAMON SAUCE:

- ½ C Oregon Hill Apple Cinnamon Fruit Syrup
- 8 oz Softened Cream Cheese
- 8 oz Vanilla Yogurt
- 1 C Sour Cream
- 1 tsp Vanilla

Cream the softened cream cheese. Add the yogurt, sour cream and vanilla and mix well. Blend in the Apple Cinnamon Fruit Syrup and set aside.

The bread pudding is done when a knife inserted in the center comes out clean.  
Cool the pudding for 20 minutes (the pudding will “settle” as it cools). Pour the sauce over the pudding and serve warm.

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