

APPLE CAKE BREAD PUDDING

5 eggs
2 ½ cups milk
1 cup raisins

Cake:
1 pkg (16.5 oz) **TSG Apple Cake Mix**
2 cups chopped unpeeled apples
1 cup walnuts, chopped
2 eggs, beaten

1. Heat oven to 350°F. Combine cake mix, apples, walnuts and 2 beaten eggs in large bowl; stir until thoroughly mixed. Spread batter in greased 8" square baking pan.
2. Bake in 350°F oven until wooden pick inserted in center comes out clean, 40 to 45 minutes.
Cool cake in pan on wire rack. Remove from pan; cut into 1" squares.
3. Whisk 5 eggs with milk in large bowl until blended. Add cake pieces and raisins; stir to coat.
Pour into greased 13" x 9" x 2" baking pan. Bake in 350°F oven until knife inserted in center comes out clean, 40 to 45 minutes. Cool slightly. Cut into 12 pieces. Serve warm.

Makes 12 servings.

Notes:

- Recipe can be made through step 2 the day before.
- If baking apple cake in glass, ceramic or nonstick pan, bake in 325°F oven. Bake bread pudding at 350°F.