



Slow-Cooker Apple Bread Pudding with Warm Butterscotch Sauce

READY IN



260 min.

SERVINGS



20

CALORIES



617 kcal

DESSERT

Ingredients

- 21 oz peach pie filling canned
- 3.4 oz jell-o butterscotch flavor pudding instant
- 22 caramels kraft
- 12 cups challah bread cubed (egg bread)
- 8 eggs beaten
- 1 tsp ground cinnamon
- 2 cups cup heavy whipping cream light
- 5 cups milk divided

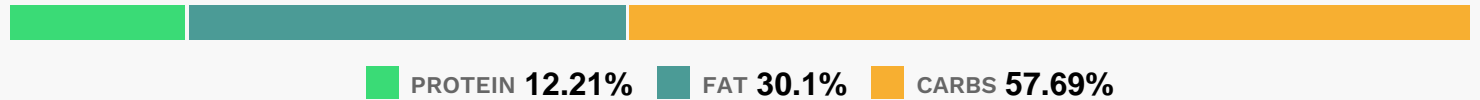
Equipment

- bowl
- whisk
- microwave
- slow cooker

Directions

- Microwave caramels and 1 cup milk in large microwaveable bowl on HIGH 1 to 2 min. or until caramels are completely melted, stirring after 1 min.
- Add apple pie filling, cream, eggs, cinnamon and 1 cup of the remaining milk; mix well. Stir in bread.
- Pour into slow cooker sprayed with cooking spray; cover with lid. Cook on LOW 4 to 5 hours.
- Beat pudding mix and remaining milk in microwaveable bowl with whisk 2 min. just before serving the pudding. Microwave 2 min., stirring after each minute. Spoon over individual servings of warm pudding.

Nutrition Facts



Properties

Glycemic Index:5.4, Glycemic Load:6.59, Inflammation Score:-7, Nutrition Score:21.064347956492%

Nutrients (% of daily need)

Calories: 617.33kcal (30.87%), Fat: 20.64g (31.75%), Saturated Fat: 8.89g (55.54%), Carbohydrates: 88.97g (29.66%), Net Carbohydrates: 85.34g (31.03%), Sugar: 17.69g (19.65%), Cholesterol: 172.54mg (57.51%), Sodium: 644.96mg (28.04%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 18.83g (37.67%), Selenium: 49.7µg (71%), Vitamin B2: 0.85mg (49.9%), Vitamin B1: 0.68mg (45.64%), Folate: 158.82µg (39.71%), Manganese: 0.75mg (37.49%), Vitamin B3: 7mg (35.02%), Phosphorus: 278.19mg (27.82%), Iron: 4.75mg (26.37%), Calcium: 253.43mg (25.34%), Vitamin A: 747.92IU (14.96%), Fiber: 3.63g (14.53%), Copper: 0.26mg (13.23%), Vitamin B12: 0.72µg (11.93%), Vitamin D: 1.73µg (11.56%), Zinc: 1.73mg (11.52%), Vitamin B5: 1.05mg (10.48%), Magnesium: 40.81mg (10.2%), Potassium: 342.84mg (9.8%), Vitamin B6: 0.18mg (8.84%), Vitamin E: 0.87mg (5.83%), Vitamin K: 2.58µg (2.45%)