

Little Northern Bakehouse

Apple Crumble Bread Pudding



There is no Nutrition Label for this recipe yet.

☆☆☆☆☆



COURSE

Dessert



CUISINE

American



PREP TIME



COOK TIME

Bread pudding has a reputation of being warm, delicious, and a little on the heavy side, but our gluten-free version is light and fluffy thanks to our Millet & Chia loaf. This recipe adds a nice crunch from the crumble topping and quintessential autumn apple flavour from the apple butter. Sweet-toothed chefs with love it topped with non-dairy ice cream and caramel sauce.



SERVINGS

4

US Imperial

Ingredients

- 1/2 cup
apple butter (we like Eden Foods or
homemade)
- 4 tbsp Brown Sugar
- 3 tbsp Cornstarch
- 1 tsp Cinnamon
- pinch of salt
- 2 cups Non-Dairy Milk
- 1 tsp Vanilla Extract
- 1 loaf
Little Northern Bakehouse Millet &
Chia bread, cut into 1" cubes
- 2
Granny Smith apples, peeled and
roughly chopped

For the crumble topping:

- 1/2 cup Gluten-Free All Purpose Flour
- 1/2 cup gluten free rolled oats
- 4 tbsp cane sugar
- 1/2 tsp Cinnamon
- pinch of salt
- 6 tbsp
vegan buttery spread or coconut oil,
melted

Instructions