



Cherry Upside-Down Bread Pudding

TOTAL TIME: Prep: 20 min. + cooling Cook: 2-3/4 hours

YIELD: 12 servings.

Taste of Home

I've always loved bread pudding, and I enjoy fixing this for my family on a chilly day. You could use a different flavor of pie filling and omit the chocolate chips to make a completely different dessert. It's always delicious! — Ronna Farley, Rockville, Maryland

Ingredients

1 loaf (16 ounces) sliced white bread

1 can (21 ounces) cherry pie filling

1/2 cup butter, softened

1 cup sugar

5 large eggs, room temperature

2 cups 2% milk

1 teaspoon ground cinnamon

1 teaspoon vanilla extract

3/4 cup semisweet chocolate chips

Sweetened whipped cream, optional

Directions

1. Place bread slices on ungreased baking sheets. Broil each pan 3-4 in. from heat until golden brown, 1-2 minutes on each side; let cool. Cut into 1-inch pieces; set aside.

2. Spoon pie filling into a greased 5- or 6-qt. slow cooker. In a large bowl cream butter and sugar until crumbly. Add 1 egg at a time, beating well after each addition. Beat in milk, cinnamon and vanilla (mixture may appear curdled). Gently stir in chocolate chips and bread cubes; let stand until bread is softened, about 10 minutes. Transfer to slow cooker.

3. Cook, covered, on low until set and a knife inserted in the center comes out clean, 2-3/4-3-1/4 hours. Serve warm, with whipped cream if desired.

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