



CARAMEL APPLE STRATA

INGREDIENTS

2 cups packed brown sugar
½ cup butter
¼ cup corn syrup
½ cup heavy cream

3 large granny smith apples
peeled and chopped
2 Tbsp lemon juice
½ tsp cinnamon
½ tsp nutmeg
2 Tbsp sugar
1/2 cup chopped pecans

1 loaf cinnamon bread
(day old is best)

10 eggs
1 cup 2% milk
1 tsp salt
1 tsp vanilla extract



In deep saucepan combine butter, corn syrup, and brown sugar. Bring to a boil over medium/high heat, stirring constantly. Add heavy cream and whisk together. Bring back to boil over medium- high heat. Caramel sauce will boil violently. Stir constantly, remove from heat and set aside

In a large bowl, toss apples with lemon juice, sugar, spices and pecans

Grease a glass 9x13 casserole/baking dish and place whole slices of bread to cover bottom of dish, but not overlapping. Spoon the apple mixture over bread, drizzle about half of the caramel sauce over apples. Cube remaining bread and place on top of apples

Mix eggs, milk, salt and vanilla well with whisk and pour over the casserole

Refrigerate overnight

Bake uncovered at 350 degrees for 50-55 minutes or until a knife inserted near the center comes out clean. Let stand 10 minutes.

Warm remaining caramel sauce, drizzle over top of the strata, slice and serve.