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# Kona Coffee Caramel Bread Pudding

## Description

2016 KTA Kona Coffee Cultural Festival Recipe Contest Winner

Prepared by Margaret Kilkenny

Amateur - Sweet Division 3rd Place

Total time: 9 hrs Yield: 10 servings

## Ingredients

1 cup butter  
2 cup dark brown sugar (firmly packed)  
4 Tbsp maple syrup  
3 Tbsp 100% Kona coffee (finely ground, divided)  
2 Granny Smith apples (peeled, finely chopped)  
16 oz sweetbread loaf (cut into 3/4" cubes)  
2 cup macadamias (coarsely chopped, divided)  
6 eggs (beaten)  
2 cup heavy whipping cream  
1 Tbsp Grand Marnier liqueur (optional)  
1 tsp cinnamon  
1/2 tsp salt

Prep Time: 8 hrs 20 min Cooking Time: 40 min Total Time: 9 hrs

## Instructions

Lightly grease a 9" x 13" glass baking dish, set aside.

Melt the butter in a small sauce pan. Stir in the brown sugar, maple syrup and 1 tbsp. coffee. Pour half of this mixture into the prepared baking dish.

Stir the apples into the remaining butter mixture. Set aside.

Place half of the bread cubes in an even layer over the butter mixture in the baking dish. Spread the apple-butter mixture over the bread. Sprinkle 1 cup macadamias over the apples. Layer the remaining bread cubes evenly on top. Set aside.

In a mixing bowl combine the eggs, cream, vanilla, 2 tbsp. coffee, liqueur (if using), cinnamon and salt.

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Whisk until well combined. Pour evenly over the top layer of bread cubes. Cover with plastic wrap and refrigerate overnight.

Bring to room temperature, uncover and bake at 325°F for 35 to 40 minutes or until golden and puffy. Sprinkle with remaining 1 cup macadamias and garnish with tropical fruit.