

Arab Apple Bread Pudding

This low-carb apple bread pudding has the perfect combination of sweetness and spices – honey, chocolate and a hint of cinnamon.



Dessert

Arab

30 min

Total time

Easy

Difficulty

255

kcal / serving

Ingredients

- 1/4 homemade or store bought without preservatives bread
- 1/4 cup apples, diced
- 1 tsp butter
- 2 tsp honey
- 1 tsp dark chocolate
- Dash of cinnamon

Steps

- 1 Preheat oven to 350F.
- 2 Cut the bread into small squares.
- 3 Heat butter in a pan and add the diced apples. Cook until soft.
- 4 Place the bread cubes in a greased oven safe dish.
- 5 Mix together apples, honey and chocolate and pour this mixture over the bread cubes.
- 6 Sprinkle Cinnamon on top.
- 7 Bake for 15 minutes or until the top is lightly browned.