



COLD HOLLOW CIDER MILL

APPLE CIDER DONUT BREAD

PUDDING

Ingredients: 14 [Cold Hollow Apple Cider Donuts](#), broken into pieces and dried overnight

4 large eggs, lightly beaten

2 TBSP unsalted butter, melted

½ cup white sugar

¼ cup dark brown sugar

3 cups whole milk

1 cup [Cold Hollow Apple Cider](#)

1 tsp. vanilla extract

1 tsp. cinnamon

¼ tsp. nutmeg, freshly grated

1 large [Fancy McIntosh Apple](#), cored, peeled, and chopped

- Preheat oven to 350°. Grease a 9" x 13" x 2" pan.
- Place the donut pieces into a large mixing bowl.
- In a separate bowl, combine the eggs, butter, sugars, milk, cider, vanilla, cinnamon, and nutmeg. Pour the mixture over the donut and let soak for 15 minutes.
- Peel, core, and chop the apple and add it to the mixture.
- Pour the mixture into the baking pan and bake for 1 hour.

