

Cinnamon Roll Bread Pudding

1/2 cup raisins
1/4 cup rum or brandy
8 large cinnamon rolls, left uncovered overnight
2 cups peeled, chopped tart apples (such as Honey Crisp, Pink Lady or Granny Smith)
1/2 cup finely chopped pecans
5 large egg yolks
1 cup firmly packed light brown sugar

2 cups half-and-half
2/3 cup milk
2 tsp. vanilla extract
1 tsp. ground cinnamon
1 tsp. grated nutmeg
Pinch of salt
2 tbsp. unsalted butter, cut into pieces
1 1/2 tbsp. cinnamon-sugar
Rum Icing

Rum Icing

1/2 cup powdered sugar
4 tsp. milk
1/2 tsp. white rum

Whisk together powdered sugar, milk, and rum in a small bowl until smooth.

1. Preheat oven to 350°F. Combine raisins and rum or brandy, and let stand 30 minutes. Drain, reserving 1 tsp. rum.
2. Beat egg yolks, brown sugar, half-and-half, milk, vanilla, cinnamon, nutmeg and salt in a large bowl until well combined.
3. Cut cinnamon rolls into 1-inch chunks and add to egg mixture, tossing well to coat. Stir in diced apples, soaked raisins, and reserved rum. Let stand 30 minutes or until bread has absorbed most of liquid.
4. Spoon mixture into a buttered 2-qt. baking dish, dot with butter, and sprinkle with cinnamon-sugar. Place baking dish in a roasting pan. Pour boiling water into roasting pan to reach halfway up sides of dish. Bake 50 to 55 minutes, or until bread pudding is set and top is browned. Carefully remove bread pudding from water bath. Drizzle with Rum Icing while still warm.

