



CAPIROTADA MEXICAN BREAD PUDDING

6 CUPS BREAD CUT INTO LARGE CHUNKS
¼ CUP BUTTER
1¼ CUP WATER
1 TEASPOON ANISE SEEDS
2 CUPS BROWN SUGAR
1 CINNAMON STICK
2 LG. APPLES, PEELED, CORED AND CHOPPED
2/3 CUP PECANS, CHOPPED
1 CUP RAISINS SOAKED IN WARM WATER TO SOFTEN. I USE HOT COFFEE.
1 TABLESPOON ORANGE ZEST
½ CUP OF QUESO FRESCO CRUMBLED
1 TEASPOON LEMON ZEST
½ TEASPOON CLOVES
1 TEASPOON CINNAMON
4 EGG YOLKS
4 CUPS MILK
1 PINCH SALT
¼ CUP SHERRY

MELT BUTTER OVER MEDIUM HEAT IN LARGE FRYING PAN. TRY THE BREAD PIECES UNTIL GOLDEN.

IN SMALL SAUCEPAN, COMBINE WATER, ANISE SEEDS, BROWN SUGAR AND CINNAMON STICK.
BOIL GENTLY UNTIL THE LIQUID BECOMES SYRUPY, ABOUT 10 MINUTES.

IN LARGE BOWL, COMBINE APPLES, PECANS, RAISINS, ZEST AND CHEESE.
SPRINKLE CLOVES AND CINNAMON OVER THE TOP OF THE MIXTURE AND TOSS TO INCORPORATE.

ADD IN THE BREAD AND CAREFULLY FOLD ALL INGREDIENTS TOGETHER.

POUR HALF THE BREAD MIXTURE INTO A LARGE, BUTTERED BAKING DISH AND POUR HALF THE SYRUPY MIXTURE OVER IT. ADD THE REMAINING BREAD MIXTURE AND THE REMAINING SYRUP MIXTURE.

BAKE FOR 35 MINUTES IN AN OVEN PRE-HEATED TO 350 DEGREES.

BEAT EGG YOLKS UNTIL FOAMY AND SMOOTH. ADD MILK, SALT AND ¼ CUP SHERRY.
COMBINE UNTIL SMOOTH. POUR OVER PARTIALLY COOKED BREAD AND BAKE FOR ANOTHER 35 MINUTES OR UNTIL TOP IS GOLDEN.

