

Apple Cider Donut Crock-pot Pudding

from *All About Cake* by Christina Tosi



makes 1 crock of cake/serves 8 to 10

Though in my book this is still very much a Crock-Pot cake, this recipe is technically more like a bread pudding . . . one that you will never be able to stop eating. It's a love letter to fall in NYC and all the weekends I beg my handsome husband to go apple picking with me. Apple picking is just an excuse for a road trip with unlimited amounts of apple cider and donuts. So call this my excuse for something to do with all the delicious leftovers.

450g day-old apple cider 1 pound donuts
100g sugar ½ cup
6g vanilla extract 1 tsp
2g kosher salt ½ tsp
2 large eggs
2 large egg yolks
200g whole milk ¾ cup + 2T
115g apple cider ½ cup
70g heavy cream ⅓ cup
1 recipe apple cider caramel (below)

1. Plug in a 4- to 6-quart Crock-Pot. Grease the interior with pan spray.
2. Break up the donuts into bite-size pieces, about the size of walnuts, and place them in the Crock-Pot.
3. Whisk the sugar, vanilla extract, salt, whole eggs, and egg yolks together in a large bowl. Stream in the milk, apple cider, and heavy cream and whisk to combine.
4. Pour the milk and egg mixture into the Crock-Pot, covering the donuts with the liquid. Use a spatula or wooden spoon to stir everything. Cover the Crock-Pot and let it sit without turning it on for 30 minutes, so the donuts can soak up all of the liquid.
5. Stir the donut mixture again, then set the Crock-Pot to low. Partially cover the CrockPot and cook the pudding for 4 to 6 hours, until it has set and is cooked through in the center.
6. While it's still hot, spoon the pudding directly from the Crock-Pot onto plates and drizzle each scoop with the apple cider caramel.

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If you somehow end up with extra donut bits, slowly toast them in the oven (250°F for 20 minutes) for a crunchy, yummy garnish

apple cider caramel

makes about 200g (¾ cup)

55g apple cider ¼ cup

15g unsalted butter, melted 1 T

2g vanilla extract ½ tsp

2g kosher salt ½ tsp

100g sugar ½ cup

55g heavy cream ¼ cup

1. Combine the apple cider, butter, vanilla extract, and salt in a bowl and set aside.
2. Make a dry caramel: Heat the sugar in a medium heavy-bottomed saucepan over medium-high heat. As soon as the sugar starts to melt, use a heatproof spatula to move it constantly around the pan—you want it all to melt and caramelize evenly. Cook and stir, cook and stir, until the caramel is a deep, dark amber, 3 to 5 minutes from when the sugar starts to melt.
3. Once the caramel has reached the target color, remove the saucepan from the heat. Very slowly and very carefully, pour in the heavy cream. The caramel will bubble up and steam; stand away until the steam dissipates. Use the heatproof spatula to stir the mixture together.
4. Carefully stream in the apple cider mixture and stir it all together. If it is at all lumpy or if there are any clumps of hardened caramel floating around the sauce, put the saucepan back over medium heat and heat the mixture, stirring constantly, until the mixture is smooth.
5. Let the caramel cool before using. It will keep in the refrigerator, in an airtight container, for up to 2 weeks.