



Capirotada



Prep time: 60 minutes
Chilling time: 30 minutes - 4 hours



Servings: 8

Ingredients

- 2 piloncillos (Piloncillo is a brown sugar cone available at most Mexican grocery stores)
- 1¼ cups water
- 2 (3-inch) cinnamon sticks
- 4½ cups (½-inch) cubed French bread (about 8 ounces)
- ¼ cup golden raisins (you can add prunes, or apples, or bananas)
- ¼ cup slivered almonds, toasted (could substitute with pecans)
- 2 tablespoons butter, cut into small pieces
- cooking spray
- ¾ cup (3 ounces) shredded Monterey Jack cheese



Capirotada is a Mexican bread pudding. This recipe features layers of nuts, cheese, dried fruit, and bread drizzled with cinnamon-infused sugar syrup.

Instructions

1. Combine first 3 ingredients in a medium saucepan; bring to a boil. Reduce heat; simmer for 10 minutes. Discard cinnamon sticks.
2. Combine bread, raisins, almonds, and butter in a large bowl. Drizzle with warm sugar syrup, tossing gently to coat. Spoon mixture into an 8-inch square baking dish coated with cooking spray. Top with cheese. Cover with foil; chill 30 minutes or up to 4 hours.
3. Preheat the oven to 350°.
4. Bake at 350° for 20 minutes. Uncover and bake for an additional 15 minutes or until the cheese is golden brown. Serve warm.