

Capirotada

(The Dallas Morning News)

INGREDIENTS:

2 sticks (1/2 lb) butter
1 loaf French bread with crust, cut into small cubes
2 lbs brown sugar
3 cups water
3 tsp ground cinnamon
4 large Granny Smith apples, peeled, cored and chopped
2 cups walnuts, chopped
16 oz. cream cheese, chilled and chopped
Mexican crema for garnish

Preparation:

1. Preheat the oven to 350 degrees.
2. Melt butter in a large saucepan, add bread cubes and stir to coat evenly. Spread the cubes on a baking sheet and bake 15 minutes until they are brown and crisp. (This can be done ahead of time and bread stored in an airtight container.) Remove the bread and turn oven up to 400 degrees.
3. Combine sugar and water in a saucepan and bring to a boil. Remove from the heat. Stir in the cinnamon and set aside.
4. In a large mixing bowl, combine the chopped apples, walnuts, cream cheese and bread cubes. Drizzle with brown sugar syrup and mix evenly to distribute.
5. Transfer the mixture to two buttered 9x13 inch glass casseroles or lasagna pans. (Again, may be done to this point ahead of time.)
6. Bake, uncovered, stirring occasionally, for 15 minutes. Bake an additional 5 minutes, without stirring, until the top is golden brown and crusty and the liquid is almost gone.
7. Serve warm with a dollop of crema.

(Serves 12)