



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### Honey Beet Bread Pudding

#### Ingredients

- 1 lb. beets, peeled and diced
- 20 cups bread, cubed
- 8 eggs
- 6 cups milk
- 4 cups heavy cream
- 2 tsp almond extract
- 1/2 cup honey
- 1/4 cup sugar
- Powdered sugar for dusting

#### Directions

Coat a lasagna baking pan with nonstick spray. Set it aside.

In a large mixing bowl whisk together the cream and eggs. Whisk in the honey, sugar, milk, and extract. Stir in the beets. Set it aside. Place the cubed bread evenly in the lasagna baking pan. Moving from left to right, pour the cream mixture evenly over the cubed bread. Lightly press on the bread with a large spoon so that it soaks up most of the cream mixture. Cover with plastic wrap and let sit for a half hour.

Preheat your oven to 350F. Remove the plastic wrap from the bread pudding and place the baking pan in the oven. Bake for 35-40 minutes or until the top begins to turn a light golden brown. Remove the bread pudding from the oven and let it sit on the stove for 15 minutes. Dust with powdered sugar before serving.



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### Beet Applesauce

#### Ingredients

- 4 apples, cored and diced
- 1 cup beets, peeled and diced
- 1 cup water
- 1 tsp cinnamon
- ½ cup brown sugar
- ¼ cup sugar

#### Directions

Place all the ingredients in a 2-quart pot. Bring to a simmer and cook for about 20 minutes. The apples and beets should be very tender when pressed against the pot with the back of a spoon. Take a submersion blender and blend until smooth. Allow it to cool completely. Place in a food storage container and refrigerate until ready to use.



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## **Beet Cranberry Sauce**

### **Ingredients**

- 1 lb. whole cranberries
- 1 cup diced beets
- 1 cup water
- 1 tsp cinnamon
- ½ cup sugar
- ¼ tsp cloves

### **Directions**

Place all the ingredients in a 2-quart pot. Bring to a simmer and cook for 8 minutes. Take a submersion blender and blend for about 10 seconds so you are left with a chunk texture. Allow it to cool completely. The Sauce will thicken as it cools. Place in a food storage container and refrigerate until ready to use.