

CranApple Stuffing [inspired by [Betty Crocker](#)]

<http://pajamachef.wordpress.com/2010/11/18/cranapple-stuffing/>

Ingredients:

- 5 cups multigrain French bread, cut into 1" cubes
- 2 tablespoons wheat germ
- 1/2 cup diced celery [about 2 ribs]
- 1 cup thinly sliced carrot [1 large]
- 1 cup peeled and diced apple [1 medium]
- 2 cloves garlic, peeled and chopped
- 1/2 cup dried cranberries
- 1 teaspoon dried sage
- 1 teaspoon dried thyme
- 1/2 cup chicken broth
- 1/2 cup skim milk
- 1 egg, beaten
- freshly ground black pepper
- olive oil

Directions:

In a skillet, heat olive oil over medium heat. Add celery, carrot, apple, and garlic and cook until fragrant and softened, about 10-12 minutes.

Meanwhile, toss wheat germ with bread cubes in a large bowl.

In a small bowl, whisk together chicken broth, milk, and egg.

After fruits and veggies are softened, stir in cranberries, sage, and thyme. Remove from heat and spoon into bowl with bread cubes.

Pour egg mixture over everything and toss to coat.

Spoon into 1 1/2 quart baking dish, top with freshly ground black pepper, and refrigerate for about 2-3 hours to set before baking.

Then bake in a 350 degree oven, uncovered, for 35-40 minutes or until a knife inserted in the center comes out clean and top is crispy.

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