

Cranberry Apple Raisin Stuffing

This stuffing is great for vegetarians and non-vegetarians. It has a wonderful light and fruity taste. Since most of my family has been vegetarian for 25 years, we make this stuffing in a casserole instead of stuffing it in the turkey. You can, however, stuff the turkey with it and it is just as good!

Recipe by [Solène Henry](#) | Created on **Mar 12, 2022**

Ingredients

- 1 (1 pound) loaf Italian bread, cut into 1-inch cubes
- 1 (16 ounce) can whole cranberry sauce
- 3 Granny Smith apples, cored and sliced
- 1 cup golden raisins
- 1 tablespoon grated lemon zest
- 2 teaspoons grated orange zest
- 1 ½ teaspoons salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 2 eggs
- ½ cup apple cider
- ½ cup melted butter

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a large casserole dish.
- In a large bowl, mix the bread cubes, cranberry sauce, apples, raisins, lemon zest, and orange zest. Season with salt, cinnamon, and nutmeg. In a separate bowl, beat together the eggs, cider, and butter. Toss the egg mixture with the bread mixture until evenly moist. Transfer to the prepared casserole dish.
- Bake 1 hour in the preheated oven, or until lightly browned.

Nutrition Facts

Serving: **12 servings** | Calories: **299.5 kcal** | Carbohydrates: **49.8 g** | Protein: **5.1 g** | Saturated fat: **5.5 g** | Cholesterol: **51.3 mg** | Sodium: **589 mg** | Fiber: **3 g** | Sugar: **22.4 g**

Categories

Side Dish

Stuffing and Dressing Recipes

Vegetarian Stuffing and Dressing Recipes