

Banana's Foster Bread Pudding

1 loaf bread, Pullman – 1" cubed
3 eggs lightly beaten
2 cups heavy cream
2/3 cup brown sugar
2 large, ripe bananas, mashed
1 Tbsp vanilla
1 Tbsp cinnamon
¼ tsp nutmeg, ground
½ cup pecan halves

Sauce:

½ # butter
1 cup brown sugar
½ tsp cinnamon
2 tsp rum extract

1. Spray 9 x 13 baking dish with pan spray
2. In a large bowl, add the diced bread
3. Add remaining ingredients and toss together
4. Pour into 9 x 13 pan and cover
5. Refrigerate for at least 4 hours prior to baking
6. Baking at 325°F – 25 minutes with foil on or cover – Remove cover, bake for an additional 25 minutes

Sauce:

1. Melt butter – add sugar, cinnamon and rum extract
2. Heat over medium flame until sauce is blended – pour evenly over finished bread pudding
3. Serve

Chef Tip: This recipe works better if you allow your bread to stale slightly. Cube your bread and let it sit out uncovered for about 1 hour.

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calorie-fat-carb-sodium-protein

Serves 12