

Bananas Foster Bread Pudding



Bread Pudding

Ingredients:

- 4 large Eggs
- 2 cups whole Milk
- ¼ cup brown Sugar
- ½ tsp Salt
- 2 tbsp dark (or Banana) Rum
- 6 cups cubed Bread, approx. ½ to ¾ loaf (Sourdough preferred)
- 6 ripe Bananas, peeled & cut into coins about ⅜" thick
- 2 - 3 tbsp Lemon juice (to toss banana coins in)
- 2 tbsp white or Turbinado Sugar

Instructions:

Preheat oven to 350°.

Butter a 2-quart baking dish, and place it on a heavy baking sheet.

In a large bowl, whisk the eggs, then whisk in milk, ¼ cup of brown sugar, 2 tbsp rum, and ½ tsp salt.

Add the bread and gently stir into the liquid.

Set aside to soak, gently pressing on bread now and then.

Soaking time depends on bread, plan to allow at least 45 minutes.

Slice bananas into coins and toss in a tbsp or two of lemon juice, set aside.

Drain the banana slices or "coins" if needed, then line the bottom of the dish with the banana coins.

Spoon about ½ of the soaked bread over them and top with remaining banana coins, and spoon the remaining soaked bread over the top.

Cover with parchment, gently pressing down.

Bake for 40 minutes, then remove parchment and sprinkle with the 2 tbsp of white or turbinado sugar.

Continue baking until the pudding is puffed and golden on top, approximately 50 to 60 minutes total.

Serve the pudding warm, with some of the sauce drizzled over the top, alongside vanilla ice cream if desired.

Caramel Rum Sauce

Ingredients:

- 5 tbsp Butter
- ½ cup brown Sugar

½ cup dark (or Banana) Rum
½ tsp Salt
¼ cup Heavy Cream

Instructions:

Melt the butter in a small sauce set over medium heat.

Add the ½ cup brown sugar, cream, ½ cup rum, and ½ tsp salt, and whisk until combined.

Simmer, whisking, until the sauce has slightly thickened, approximately 5 to 8 minutes.

It will continue to thicken as it cools. Remove from heat and keep warm.