

Banana Bread Pudding

Mary Detweiler - Middlefield, OH
Taste of Home Grandma's Favorites

Servings: 6

4 cups day-old French or Sourdough bread, one-inch cubes

1/4 cup butter, melted

3 large eggs

2 cups whole milk

1/2 cup sugar

2 teaspoons vanilla extract

1/2 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1/2 teaspoon salt

1 cup firm bananas, sliced in 1/4-inch pieces

SAUCE

3 tablespoons butter

2 tablespoons sugar

1 tablespoon cornstarch

3/4 cup whole milk

1/4 cup light corn syrup

1 teaspoon vanilla extract

Preparation Time: 10 minutes

Bake Time: 40 minutes

Preheat the oven to 375 degrees.

Place the bread cubes in a greased two-quart casserole. Pour the butter over the top and toss to coat.

In a medium bowl, lightly beat the eggs. Add the milk, sugar, vanilla, cinnamon, nutmeg and salt. Stir in the bananas.

Pour over the bread cubes. Stir to coat.

Bake, uncovered, for about 40 minutes or until a knife inserted in the center comes out clean.

Meanwhile, for the sauce: In a small saucepan, melt the butter.

In a small bowl, combine the sugar and cornstarch. Add to the butter. Stir in the milk and syrup. Cook and stir over medium heat until the mixture comes to a full boil. Boil for 1 minute. Remove from the heat. Stir in the vanilla.

Serve the warm sauce over the warm pudding.

Per Serving (excluding unknown items): 356 Calories; 20g Fat (49.2% calories from fat); 7g Protein; 39g Carbohydrate; trace Dietary Fiber; 157mg Cholesterol; 421mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 3 1/2 Fat; 2 Other Carbohydrates.