

# Pineapple-Coconut Bread Pudding

*Best Slow Cooker Recipes  
Pillsbury Classic Cookbook #370*

## Servings: 10

*1 tablespoon butter, softened  
8 eggs  
2 cans (13.5 ounce ea) coconut milk  
(not cream of coconut)  
1 1/2 cups flaked coconut  
1 cup chopped dried pineapple  
3/4 cup sugar  
2 tablespoons vanilla  
1/4 teaspoon salt  
1 loaf (one pound) French bread, cut  
into one-inch cubes  
1 can (8 ounce) unsweetened crushed  
pineapple in juice, drained and the  
juice reserved  
1 tablespoon cornstarch  
1 tablespoon honey  
2 tablespoons dark rum OR two  
teaspoons rum extract  
1/4 cup butter, cubed  
toasted coconut (if desired)*

## Preparation Time: 15 minutes

Grease the bottom and side of a six-quart slow cooker with one tablespoon of butter.

In a very large bowl, mix the eggs, coconut milk, flaked coconut, dried pineapple, sugar, vanilla and salt. Add the bread cubes. Toss to coat. Pour the mixture into the slow cooker. Let stand for 30 minutes or cover and refrigerate for up to eighteen hours.

Cover and cook on HIGH heat setting for one hour. Reduce the heat setting to LOW. Cover and cook for two hours longer or until puffed and set.

In a two-cup microwaveable measuring cup, place the reserved pineapple juice and enough water to equal 3/4 cup. Stir in the cornstarch and honey with a wire whisk until smooth. Microwave, uncovered, on HIGH for 2 minutes and 30 seconds or until thickened. Stir in the rum. Microwave on HIGH for 30 seconds. Add the crushed pineapple and cubed butter. Stir until the butter is melted.

Serve the warm bread pudding with the pineapple sauce.

Garnish with toasted coconut.

Start to Finish Time: 3 hours 45 minutes

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Per Serving (excluding unknown items): 309 Calories; 11g Fat (32.8% calories from fat); 9g Protein; 42g Carbohydrate; 1g Dietary Fiber; 185mg Cholesterol; 444mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1 1/2 Fat; 1 Other Carbohydrates.

## Desserts

## Per Serving Nutritional Analysis

<b>Calories (kcal):</b>	309	<b>Vitamin B6 (mg):</b>	.1mg
<b>% Calories from Fat:</b>	32.8%	<b>Vitamin B12 (mcg):</b>	.5mcg
<b>% Calories from Carbohydrates:</b>	55.3%	<b>Thiamin B1 (mg):</b>	.3mg
<b>% Calories from Protein:</b>	11.9%	<b>Riboflavin B2 (mg):</b>	.3mg
<b>Total Fat (g):</b>	11g	<b>Folacin (mcg):</b>	63mcg
<b>Saturated Fat (g):</b>	5g	<b>Niacin (mg):</b>	2mg
<b>Monounsaturated Fat (g):</b>	4g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	1g	<b>Alcohol (kcal):</b>	8
<b>Cholesterol (mg):</b>	185mg	<b>% Refused:</b>	0.00%
<b>Carbohydrate (g):</b>	42g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	1g	<b>Grain (Starch):</b>	1 1/2
<b>Protein (g):</b>	9g	<b>Lean Meat:</b>	1/2
<b>Sodium (mg):</b>	444mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	108mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	57mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	2mg	<b>Fat:</b>	1 1/2
<b>Zinc (mg):</b>	1mg	<b>Other Carbohydrates:</b>	1
<b>Vitamin C (mg):</b>	trace		
<b>Vitamin A (i.u.):</b>	412IU		
<b>Vitamin A (r.e.):</b>	109 1/2RE		

## Nutrition Facts

Servings per Recipe: 10

### Amount Per Serving

**Calories** 309 **Calories from Fat:** 101

### % Daily Values\*

<b>Total Fat</b> 11g	17%
Saturated Fat 5g	26%
<b>Cholesterol</b> 185mg	62%
<b>Sodium</b> 444mg	19%
<b>Total Carbohydrates</b> 42g	14%
Dietary Fiber 1g	5%
<b>Protein</b> 9g	
<b>Vitamin A</b>	8%
<b>Vitamin C</b>	0%
<b>Calcium</b>	6%
<b>Iron</b>	11%

\* Percent Daily Values are based on a 2000 calorie diet.