

# Banana Bread Pudding

Disney's Contemporary Resort

Chef Mickey's

## Ingredients

- 5 lbs of Danishes (or Bread)
- 4 cups half and half or milk
- 1 ½ cups sugar
- 1 stick butter or margarine - melted
- 2 tsp nutmeg
- 2 tsp cinnamon
- 2 tbsp. vanilla extract
- 6 eggs - beaten
- ½ lb Bananas, mashed
- 4 ounces Carmel sauce

## Directions

1. Preheat oven to 350 degrees.
2. Tear bread into 2-inch pieces.
3. In a large bowl, add half-and-half, sugar, nutmeg, cinnamon, vanilla and half the butter.
4. Add eggs, banana and mix well.
5. Add bread and allow to sit 5 minutes.
6. Grease a 9 x 12 x 2 inch baking pan and add bread mixture.
7. Dot top with remaining butter and bake for 1 hour. Serve warm.

