

Bread Pudding with Banana - Caramel Sauce (al La Mode)

Disney's Polynesian Village Resort

'Ohana

Ingredients

- 8 cups cubed 'Ohana pineapple bread or French Bread
- 5 eggs
- 3 cups milk
- ½ tsp salt
- ½ tsp nutmeg
- 1½ cups sugar
- ½ cup corn syrup
- ½ cup salted butter
- ½ cup sugar
- ¾ cup brown sugar
- 1 cup heavy cream
- 1 tsp vanilla extract
- 1 pinch of salt
- 1 cup spiced rum
- 3 Bananas Sliced
- Blue Bell Homemade Vanilla Ice Cream



Directions

1. Cut bread into cubes and toast bread in oven at 350 degrees for 15 minutes, or until dried and toasted.
2. Combine eggs, milk, salt, 1½ cups sugar, and nutmeg and whisk until sugar is dissolved. Coat the bread in the mixture and place in a rectangle casserole dish. Pour remaining egg and milk mixture over the bread. Toss lightly. Let stand 10 minutes.
3. Bake in preheated oven at 325 degrees for 45 - 60 minutes or until top is crunchy and slightly browned. Custard is soft, but not runny. Cool 5 minutes before cutting.
4. While bread pudding is baking, add corn syrup, butter, ½ cup sugar, and ¾ cup brown sugar to saucepan. Bring to a low boil, then slowly add heavy cream, maintaining the boil. Add rum and flambe (skip this step if using extract). Cook 10-15 minutes or until caramel reaches 235 degrees (soft ball stage). Remove from heat and add extract and salt. Cool slightly and add slices bananas.
5. To serve bread pudding, cut bread pudding, top with caramel / banana sauce, and ice cream. Serve immediately.

Recipe Courtesy of Disney D23 – Walt Disney Company and other Sources

