

Banana Bread Pudding with Rum Sauce

Dinner At Home | November 2004



This delicious bread pudding recipe serves six and is a cinch to prepare.

- 6 CUPS 1-INCH CUBES CRUSTY COUNTRY BREAD
 - 2 BANANAS, SLICED 1/2-INCH THICK
 - 1 CUP RAISINS
 - 1/4 TSP. GROUND CINNAMON
 - 1/8 TSP. GROUND GINGER
 - 1/8 TSP. GROUND NUTMEG
 - 4 EGGS
 - 3/4 CUP GRANULATED SUGAR
 - 2 1/2 CUPS WHOLE MILK
 - 2 TBSP. MOLASSES
 - 1/4 TSP. SALT
 - 1/4 TSP. VANILLA
- BANANA RUM SAUCE**

Place bread cubes on a baking sheet. Bake in a 300° oven 10 minutes or until dry on the outside but still moist in the center (do not brown). Increase oven temperature to 325°. In a large bowl, combine bread cubes, bananas, raisins, cinnamon, ginger, and nutmeg. In another large bowl whisk together eggs and sugar. In a medium saucepan heat milk, molasses, and salt until bubbles form around the edge of the pan. Slowly pour the milk mixture into the egg mixture, stirring constantly. Stir in vanilla.

Divide bread pudding mixture among six 10-ounce custard cups or ramekins. Pour the custard mixture over the bread, dividing it equally. Place custard cups in a shallow baking pan. Bake 30 to 35 minutes until tops are golden and mixture is set. Serve warm, drizzled with *Banana Rum Sauce*. Makes 6 servings.

BANANA RUM SAUCE

- 1 CUP UNSALTED BUTTER
- 1 CUP PACKED BROWN SUGAR
- 1/4 CUP WHIPPING CREAM
- 2-3 TBSP. DARK RUM
- 1/2 TSP. GROUND CINNAMON
- 1/4 TSP. SALT
- 1 LARGE BANANA, SLICED (1 CUP)

In a medium saucepan, melt butter over medium heat. Stir in brown sugar, cream, rum, cinnamon, and salt. Cook and stir until sugar dissolves and mixture is bubbly. Stir in banana. Cook and gently stir just until banana is heated through. Serve immediately over bread pudding. Makes 2 cups.