

Caramel Banana Bread Pudding

Ingredients

½ cup (1 stick) unsalted butter
2 cups lightly packed (13 ounces) brown sugar
2 cups heavy cream
1 tsp vanilla
1/8 tsp Salt
3 bananas (overripe is preferred), peeled and mashed
6 cups banana bread, cut into cubes
2 cups bread*, cut into cubes
3 eggs

* Depending on flavor and texture preference, this can be any type of bread. The banana bread already contains a lot of spices, so light-flavored bread may be preferred. Hardier breads like sandwich breads tend to hold their form; flaky breads like French bread or croissants tend to dissolve more into the pudding.

Preparation

1. Melt butter in a large, heavy-bottomed saucepan over medium heat. Add brown sugar, stirring constantly until dissolved. Add heavy cream, vanilla and salt and stir frequently until the mixture comes to a gentle boil. Remove from heat and set aside to cool.
2. In the meantime, in a large mixing bowl, toss the bananas with banana bread and other bread until thoroughly combined.
3. Once caramel cream has cooled, whisk in the eggs then pour over the bread mixture and toss gently. Cover and refrigerate to soak and let the flavors combine, about 45 minutes to an hour.
4. Preheat to 350°. Remove pudding mixture from refrigerator and pour into small (about two-quart) rectangular baking dish, then let sit at room temperature for about 15 minutes. Place the smaller baking dish into a larger baking dish and fill the bottom of the larger dish with enough boiling water come halfway up the sides of the smaller one.
5. Bake until set, about 45 minutes. Remove from water bath and cool slightly before serving.

Yields 9-12 servings