

Bananas Foster Bread Pudding

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/bananas-foster-bread-pudding-recipe-southern-living>

Ingredients:

- 6 cups bread stale, or croissant cubes
- 4 bananas medium, divided
- 4 eggs
- 3 egg yolks
- 1 1/2 cups milk
- 1 1/2 cups heavy cream
- 1 cup brown sugar divided
- 1/4 teaspoon kosher salt
- 1 teaspoon vanilla extract
- 1 1/2 teaspoons flavoring optional; I leave it out because I don't like the flavor of rum, but true Bananas Foster has rum in it.
- 1 teaspoon cinnamon divided
- 2 tablespoons butter divided

Nutrition:

1. Calories: 990 calories
2. Carbohydrate: 100 grams
3. Cholesterol: 540 milligrams
4. Fat: 58 grams
5. Fiber: 5 grams
6. Protein: 21 grams
7. SaturatedFat: 33 grams
8. Sodium: 1630 milligrams
9. Sugar: 58 grams

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