

Banana Bread Pudding with Bourbon Hard Sauce

(Michael Smith)

- 1 x loaf large loaf day old white bread, cubed
- 4 x eggs
- 2 cups milk
- 2 cups 35% heavy whipping cream
- 2 cups brown sugar
- 2 Tbsps vanilla extract
- 1 tbsp nutmeg
- 4 x very ripe bananas, peeled

Bourbon Hard Sauce

- 1/2 cups butter
- 1 cup brown sugar
- 3 ounces ounces bourbon or your favourite liqueur
- 1 pinch or two of nutmeg
- 1 x egg

Banana Bread Pudding

1. Preheat your oven to 350 degrees.
2. Toast cubes of bread in the oven until golden brown and crispy. This will add flavour and help them absorb the pudding mixture.
3. Whisk together the eggs, milk, cream, sugar, vanilla and nutmeg. Mash the bananas and add to the mixture. Stir in the toasted bread cubes and let rest for 15 minutes or so while the bread soaks up the pudding.
4. Pour into a 9" by 13" baking dish and bake until the pudding sets and the top browns a bit, about 60 minutes.

Bourbon Hard Sauce

1. Gently heat the butter, brown sugar, bourbon and nutmeg in a small saucepot until the sugar dissolves.
2. Whisk egg in a small bowl until frothy, and then whisk into the sauce. Bring the mixture to a simmer and whisk until thickened. Cool and serve at room temperature.