

BANANAS FOSTER BREAD PUDDING

- 3 baguettes (stale but not hard, fresh bread won't absorb as much batter)
- 7 whole eggs
- 8 yolks
- 3 cups heavy cream
- 1 cup brown sugar
- 4 ripe bananas
- ½ cup cashews
- 3T dark rum
- 2T Frangelico
- 1 vanilla bean or 1 tsp vanilla extract
- 2 T butter



- Cut bread into 1 inch cubes and place in a large mixing bowl.
- In another bowl, beat eggs, yolks and ½ cup of brown sugar.
- Put cream and vanilla bean pulp and shell in pot to scald on medium heat. (If using extract reserve for later.)
- Using a ladle, add hot cream one ladle at a time to egg mixture while stirring with a wire whisk, then pour over bread to soak.
- Cut bananas in half length wise and cut into 2 inch pieces, toss with rum and brown sugar.
- Sauté bananas in butter; when caramelized add 1 T. rum and flame (caution!).
- Remove from heat. Add remaining booze and extract if used.
- In greased cake pan, place ½ of bread mixture to make a bottom layer.
- Add bananas evenly to make another layer; add remaining bread mixture and cover with foil.

Bake 30-40 minutes at 350 F. Remove cover and bake 10 minutes until top is golden brown.