

Banana Caramel Bread Pudding

The combo of caramel and banana go together perfectly in our unique take on banana bread. It's sure to be a family favourite featuring our Werther's Original Creamy Toffees.



www.werthers-original.uk

Ingredients

Enjoy our delicious Banana Caramel Bread Pudding

- 128g (20 toffees) Werther's Original Creamy Toffees

- 400g loaf of brioche, unsliced

- 240ml whole milk

- 240ml sour cream

- 100g sugar

- 1 tsp. salt

- 3 eggs, beaten

- 1 tbsp. vanilla extract

- 2 bananas, cut into 1/2

inch slices

Preparation Steps

1. Cut bread into 1 inch cubes. Lay on a baking tray uncovered to dry for 3 hours or overnight.
2. Preheat oven to 180° C. Line a 23 x 13cm (9x5") loaf tin with grease proof paper.
3. In a large bowl, combine milk, sour cream, sugar, salt, eggs, and vanilla.
4. Stir bread cubes into milk mixture until the bread has absorbed the liquid. Fold in banana slices and 2/3 of the caramels into the mixture.
5. Transfer mixture into prepared loaf tin and top with remaining caramels.
6. Bake until a skewer inserted into the centre of the loaf comes out clean, about 1 hour.
7. Let cool for 15 minutes, serve warm.

Additional Information:

This unique and delicious take on banana bread is ready. Serve warm for maximum enjoyment!

Makes: approx. 10 servings/pieces

Prep Time: 15 minutes