



Published on *Nature's Own Bread* (<http://www.naturesownbread.com>)

[Home](#) > Tropical Banana Bread Pudding

[Tropical Banana Bread Pudding](#)



[Butterbread](#)

This bread pudding will transport you to the tropics with island-inspired ingredients like chopped bananas, rum extract and shredded coconut.

Total Time:

60

MIN

Number of Ingredients:

10

Servings:

6

Ingredients:

6 slices Nature's Own Butterbread

1 cup chopped bananas

2 eggs

1 1/2 cups half-and-half

1/4 cup packed brown sugar

2 tablespoons lemon juice

2 teaspoons rum extract

1/2 teaspoon ground allspice

1/4 teaspoon salt

1/3 cup shredded coconut

Instructions:

Preheat oven to 250° F.

Place bread slices directly on oven rack. Bake just until slices are dried out, about 2 to 3 minutes.

Cool slightly; cut into cubes.

Increase oven temperature to 350°F.

Place bread cubes in greased 1 1/2-quart shallow baking dish. Top with bananas.

Beat eggs in large bowl until foamy. Add half-and-half, sugar, lemon juice, extract, allspice and salt; beat well.

Pour egg mixture into baking dish. Gently press bread cubes and bananas into liquid.

Bake at 350°F for 40 minutes or until knife inserted near center comes out clean.

Sprinkle coconut evenly over top. Continue baking about 5 minutes or until coconut is golden.

Cool slightly. Serve warm.

Source URL: <http://www.naturesownbread.com/recipe/tropical-banana-bread-pudding>