

## Banana granola bread pudding with vanilla sauce

### INGREDIENTS:

#### Bread Pudding

1/2-pound day-old Brioche bread, cubed into 1-inch pieces

1/4 cup unsalted butter, melted

4 large eggs

2 cups heavy cream

1/2 cup granulated sugar

2 teaspoons vanilla extract

2 teaspoons ground cinnamon, or to taste

1/2 teaspoon salt

1 cup firm bananas, sliced into 1/4-inch thick rounds (from about 2 medium/large bananas)

1/2 cup raisins, optional

2 cups granola

#### Sauce

1/4 cup unsalted butter

1 tablespoon cornstarch

1/2 cup granulated sugar

1 tablespoon brown sugar

3/4 cup milk (I used 2%)

1/4 cup light-colored corn syrup

1/2 teaspoon salt, or to taste

1 to 2 teaspoons vanilla extract

## DIRECTIONS:

Bread Pudding – Preheat oven to 375F, spray a 2 to 3-quart casserole dish with cooking spray, and add the bread cubes; set aside.

Pour the butter over the bread and toss to coat; set aside.

To a medium bowl, add the eggs and lightly beat them.

Add the milk, sugar, vanilla, cinnamon, salt, and stir to combine.

Add the bananas and stir to combine (Note – use firm bananas so they hold their shape and don't fall apart while baking).

Optionally stir in the raisins.

Pour the wet mixture over the bread cubes and mix with your hands to toss and coat the bread evenly.

Bake for about 45 to 50 minutes or until the top is lightly golden brown and there's no liquid pooling in the center. When the bread pudding is in the final 5 to 10 minutes of baking, make the sauce.

Sauce – To a medium sauce pan, add the butter and heat over medium heat to melt.

Add the cornstarch to the butter and whisk to combine until dissolved.

Add the sugars, milk, corn syrup, salt, and whisk to combine. Cook and stir over medium-low heat until the mixture comes to a full boil. Boil for 1 to 1 1/2 minutes.

Remove mixture from the heat and stir in the vanilla. Add the warm sauce over the warm bread pudding and serve immediately; you may have leftover sauce which will keep airtight in the fridge for up to 2 weeks. Bread pudding is best warm and fresh but will keep in the fridge for up to 5 days. Reheat gently before serving.