



PINEAPPLE BREAD PUDDING

For the Bread Pudding

- **1 loaf of French bread, cubed**
(roughly four cups)
- **1 1/2 cups of brown sugar**
- **3 eggs, beaten**
- **1/4 cups of butter, melted**
- **1 can of pineapple tidbits, drained**
- **1 cup of milk**
- **1 Tablespoon of vanilla extract**
- **2 teaspoons cinnamon**
- **1/4 teaspoon clove**
- **1/4 teaspoon nutmeg**

For the Pineapple Carmel Sauce:

- **1 cup of sugar**
- **6 Tablespoons of butter**
*room temperature and cut into
1 Tablespoon-sized pieces*
- **1/2 cup heavy cream**
- **1/2 cup pineapple juice**

This simple banana bread pudding is the perfect seasonal end to a decadent meal. Whether served on its own with pineapple caramel sauce, or with a scoop of vanilla ice cream, it's sure to have you asking for seconds.

Begin by pre-heating your oven to 350° and cut your bread into cubes. Spread them out in a single layer on an aluminum foil lined baking sheet and toast in the oven for 10-15 minutes. When finished, they should be warm to the touch and the edges should just be starting to brown.

While the bread is toasting, combine the melted butter and sugar and whisk until sugar is dissolved. Add eggs, milk, vanilla, and spices. Stir till combined.

Once the bread cubes are cooled, fold them into the egg mixture and set to the side so they can soak for 5-10 minutes. After the bread cubes soak, fold in the pineapple tidbits and pour the mixture into a large dish. Bake at 350° for 45 minutes to 1 hour, until a toothpick comes out clean.

While the bread pudding is in the oven, heat sugar in a saucepan over medium heat until all the sugar melts. Be careful not to burn. Once sugar is completely melted, amber in color, and caramelized, immediately stir in the butter until it is completely combined.

Slowly, pour in the heavy cream stirring vigorously. Once combined, let come to a boil for 1 minute before removing from the heat and setting aside to cool.

Once the caramel has cooled, stir in the pineapple juice until combined. Serve warm over the bread pudding.

**If you don't have the time to make your own caramel, don't worry! You can use store bought caramel sauce. Just combine 1 - 1 1/2 cups of the caramel sauce with 1/2 cup of pineapple juice in a saucepan over medium heat until it is combined and serve.*

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