



Old-Fashioned Banana Bread Pudding

60 minutes

A cozy kind of dessert that's comforting and scrumptious.

Bread Pudding

- 1/4 c. butter or margarine
- 4 c. cubed 1" stale French or sourdough bread
- 3 eggs
- 1/2 c. sugar
- 2 c. milk
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/4 tsp. salt
- 2 tsp. vanilla
- 1 c. (2 med.) sliced 1/4" bananas

Sauce

- 3 tbsp. butter or margarine
- 2 tbsp. sugar
- 1 tbsp. cornstarch
- 3/4 c. milk
- 1/4 c. light corn syrup
- 1 tsp. vanilla

6 servings

Heat oven to 375°. In 2-qt. casserole melt 1/4 c. butter in oven (4 to 6 min.). Stir in bread cubes. In medium bowl slightly beat eggs; stir in remaining pudding ingredients *except* bananas. Stir in bananas. Pour over bread cubes; stir to coat. Bake for 40 to 50 min. or until knife inserted near center comes out clean. Meanwhile, in 1-qt. saucepan

melt 3 tbsp. butter over med. heat. Stir in sugar and cornstarch; add remaining ingredients *except* vanilla. Continue cooking, stirring occasionally, until sauce comes to a full boil (3 to 4 min.). Boil 1 min. Stir in vanilla. Serve sauce over warm pudding.