



THE J.M. SMUCKER Co

Banana Bread Pudding

Prep Time Cook Time Serves Difficulty

N/A N/A N/A N/A

Ingredients

- 7 (1/2-inch / 1 cm thick) slices stale white bread, cubed
- 3 eggs, lightly beaten
- 1 can (354 mL) **Carnation®** Fat Free Evaporated Skim Milk

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- 1 cup (250 mL) water
- 2/3 cup (150 mL) packed golden brown sugar
- 1 tsp (5 mL) vanilla
- 2 large bananas, peeled and sliced
- chocolate syrup or maple syrup

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease 8-inch (2 L) square baking pan; set aside.

Step 2:

Place bread cubes in large bowl. Stir together eggs, evaporated milk, water, sugar and vanilla and pour over bread cubes to cover completely. Place half of bread mixture in prepared baking pan. Layer with bananas; top with remaining bread mixture. Place on baking sheet; bake 50 to 55 minutes or until golden and knife inserted in centre comes out clean. Serve warm with chocolate or maple syrup.

Images

