

Banana Caramel Bread Pudding

The combo of caramel and banana go together perfectly in our unique take on banana bread. It's sure to be a family favorite featuring our Werther's Original Chewy Caramels.



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This delicious banana caramel bread recipe won't disappoint!

Ingredients

- 16 oz. loaf of brioche or egg bread, unsliced
- 1 cup whole milk
- 1 cup sour cream
- ½ cup sugar
- 1 tsp salt
- 3 eggs, beaten
- 1 Tbsp. vanilla extract
- 2 bananas, cut into ½-inch slices
- 20 pieces (4.51 oz.) Werther's Original Chewy Caramels

Makes: 10 servings

Prep Time: 15 minutes

Cook Time: 60 minutes

This unique and delicious take on banana bread is ready—serve warm for maximum enjoyment!

Instructions

1. Cut bread into 1-inch cubes. Lay on a sheet tray uncovered to dry for 3 hours or overnight.
2. Preheat oven to 350°F. Line a 9x5 loaf pan with parchment.
3. In a large bowl, combine milk, sour cream, sugar, salt, eggs, and vanilla.
4. Stir bread cubes into milk mixture until the bread has absorbed the liquid. Fold in banana slices and 2/3 of the caramels into the mixture.
5. Transfer mixture into prepared loaf pan and top with remaining caramels.
6. Bake until a cake tester inserted into the center of the loaf comes out clean, about 1 hour.
7. Let cool for 15 minutes.