

# Banana Bread Pudding

By Florence P. L. Tan

**Servings: 24 muffins**

**Prep Time 30 mins**

**Cook Time 40 mins**

200 gm (7 oz), Large Bread Loaf, *use bread-ends and crusty sides only*

500 ml, Milk

60 gm (2.1 oz), Unsalted Butter, *at room temperature*

250 ml, Condensed Milk

1 tsp, Vanilla Extract

1 Large Egg, *lightly beaten*

5 Medium-sized Ripe Bananas, *mashed*

125 gm (4.4 oz), Nuts (Walnuts, Cashews or Almonds), *coarsely chopped*

250 gm (8.8 oz), Mixed Dried

Fruits (Raisins, Sultanas, Apricots, Cranberries)

*/ taste and thoughts*

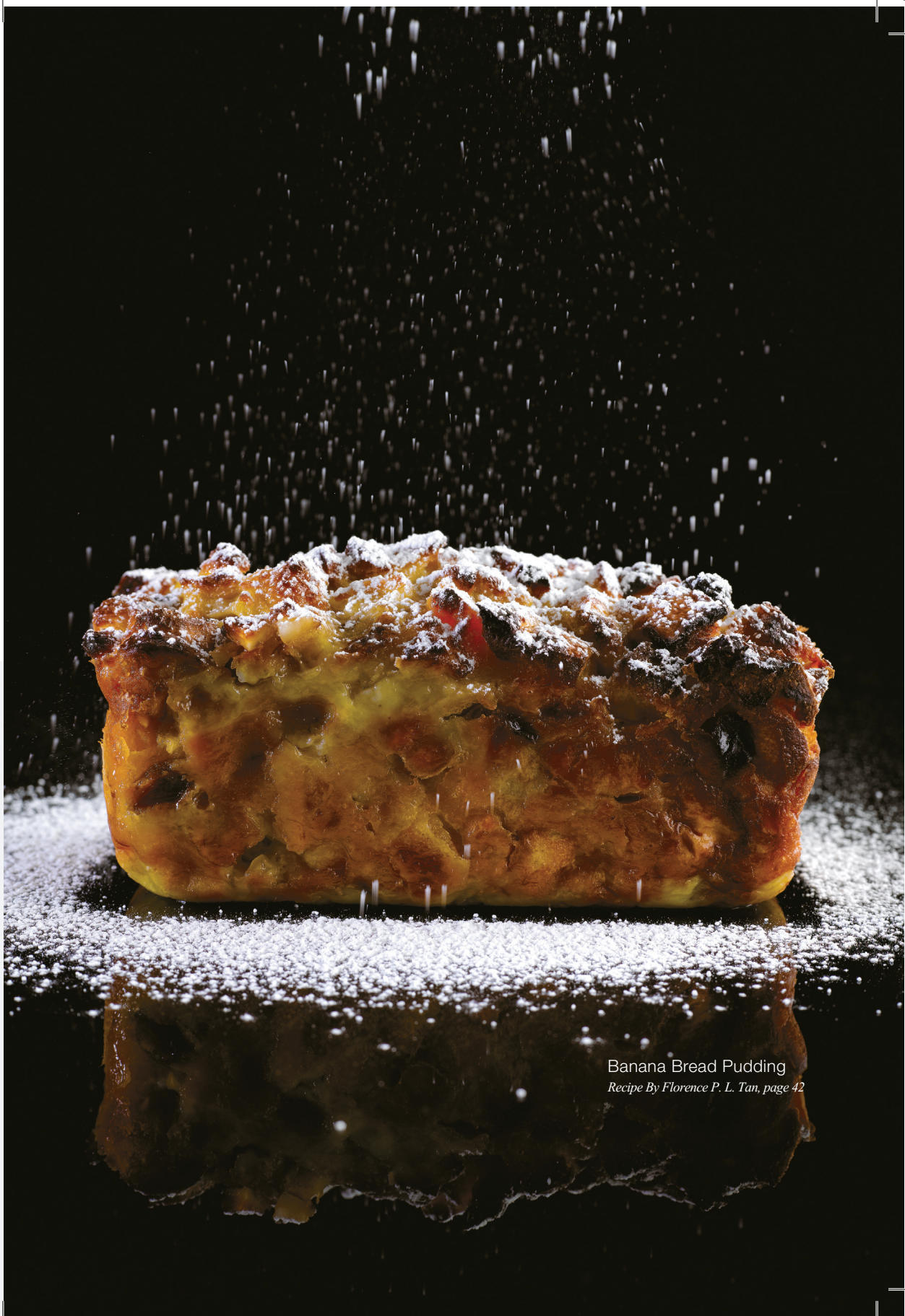
When your taste buds seek out a sweet dessert, this time-tested and satisfying pudding, will wrap up a dinner nicely.

## step by step

- 1 Preheat oven to 180° C (356° F).
- 2 With the unsalted butter, grease and flour five small loaf tins, about 12 cm x 6 cm x 7 cm (4.8" x 2.4" x 2.8") or line muffin trays — 24 cups — with paper cups.
- 3 Slice crust (ends and sides) from bread loaf, and cut into big cubes. Soak in milk (or water) for at least 15 mins while preparing the other steps.
- 4 Gradually stir condensed milk into softened butter with a spatula, making sure there are no lumps. Add vanilla essence and beaten egg, followed by mashed banana.
- 5 Drain soaked bread, squeezing out any excess liquid. Add bread to the banana mixture.
- 6 Add chopped nuts and mixed fruit, incorporating well.
- 7 Divide mixture into loaf tins or muffin trays, filling up to  $\frac{3}{4}$  full.
- 8 Bake until tops are crispy golden brown, approximately 25 mins.
- 9 Serve hot or warm with a scoop of vanilla ice cream.

*/ preparation tip*

Left over baguette may also be used.



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