

# Banana Eggnog Bread Pudding

## Ingredients

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- 1 1-pound loaf raisin bread, cut into cubes
- 2 medium bananas, sliced
- 3 1/2 c eggnog
- 4 eggs
- 1/4 c sugar
- 1/4 t nutmeg
- 0 rum sauce recipe:
  - 1 c brown sugar, packed
  - 1/2 c whipping cream
  - 1/4 c dark corn syrup
  - 2 T butter
  - 1/2 t rum extract

## Instructions

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350 degree oven Grease 13x9 baking dish Place half of bread cubes in buttered dish.

Add banana slices and remaining bread cubes.

In lg. bowl, combine egg nog, eggs, sugar and nutmeg; blend well. Pour over bread cubes. Let stand 5 min.

Bake for 40-50 min. or until knife inserted in center comes out clean.

Meanwhile, in small saucepan combine all sauce ingredients until mixture boils and thickens.

Reduce heat to low; simmer for 5 minutes,

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stirring constantly. Stir in rum extract.

Serve over warm pudding.