

## Banana Caramel Bread Pudding

A family favourite with Soft Éclair Caramels.



[www.werthers-original.ca](http://www.werthers-original.ca)

### Ingredients

Enjoy our delicious Banana Caramel Bread Pudding!

- 454 g loaf of brioche or egg bread, unsliced
- 1 cup whole milk
- 1 cup 14% sour cream
- ½ cup sugar
- 1 teaspoon salt
- 3 eggs, beaten
- 1 tablespoon vanilla extract
- 2 bananas, cut into ½-inch slices
- 21 pieces (128g) Werther's Original Soft Éclair Caramels, unwrapped

### Directions

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  $\frac{2}{3}$  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 centre of the loaf comes out clean, about 1 hour.
7. Let cool for 15 minutes, serve warm.

**Makes:** 10 portions

**Prep Time:** 15 minutes



**This delicious recipe contains**  
Werther's Original Soft Éclair Caramels