Banana Bread Pudding

Ingredients:

2.5-quart casserole dish
5 seedless hamburger buns
1/2 cup salted butter, room temperature
3 ripe bananas, mashed
1/2 cup granulated sugar
6 large eggs
3 cups milk
1 tsp vanilla extract
1/4 tsp almond extract, optional
3/4 cup chopped pecans

Instructions:

Spray the casserole dish with cooking spray for easy cleanup. Butter each piece of bread and arrange it in two layers in your dish. Remove the top layer and set it aside. Place bananas in a mixing bowl with sugar and mix until creamy. Add eggs and mix well. Add milk and extracts, blending thoroughly. Pour half of the mixture over the single layer of bread in your baking dish. Place the top layer of buns in the dish and pour the remaining liquid over them. Do not overfill; fill up to about 3/4 inch from the top of the casserole. Top with pecans and let it sit at room temperature for 1 hour to allow the mixture to soak into the bread. After soaking, bake at 350 degrees for 1 hour. Serve while warm.