

Banana Bread Pudding

- 2.5 QUART CASSEROLE DISH**
- 5 HAMBURGER BUNS (REGULAR NO SEEDS)**
- 1 STICK BUTTER OR MARGERINE**
- 3 RIPE BANANAS (MASHED)**
- 1/2 CUP SUGAR**
- 6 EGGS**
- 3 CUPS MILK**
- 1 TSP. VANILLA EXTRACT**
- 1/4 TSP. ALMOND EXTRACT**
- 3/4 CUP CHOPPED PECANS**



Spray casserole dish with cooking spray for easy clean up. Butter each piece of bread and arrange in two layers in your dish. Take off top layer and lay aside. Place bananas in mixing bowl with sugar and mix until creamy. Add eggs and mix well. Add milk and extracts-blend well. Pour half of mixture over the single layer of bread in your baking dish. Place top layer of buns in dish and pour remaining liquid over them. Do not overfill. Can fill to about 3/4" from top of casserole. Top with pecans and let sit out at room temperature for 1 hour for the mix to soak into the bread. After soaking bake at 350 degrees for 1 hour. Enjoy when it is warm 😊 Serves 8-10

"I created this recipe to use ripe bananas and boy is it a delicious dessert...Tammy!"