



STEPHANIE STUCKEY'S

Bourbon Banana Bread Pudding with Caramel Sauce and Glazed Pecans

SERVES: 6

BREAD PUDDING:

- 5 cups stale sweet bread, cubed
- 2 ripe bananas, mashed
- 3 eggs
- 1 1/2 cups whole milk
- 1/2 cup heavy cream
- 1/4 cup bourbon
- 1/2 cup brown sugar
- 1 tsp cinnamon
- 1/2 cup chopped Stuckey's Kettle Glazed Pecans

CARAMEL SAUCE:

- 1/2 cup sugar
- 2 tbsp butter
- 1/4 cup heavy cream
- Pinch of sea salt

1. Preheat the oven to 350°F.
2. In a large bowl, whisk eggs, milk, cream, bourbon, banana, sugar, and cinnamon. Fold in bread cubes and pecans.
3. Let sit for 15 minutes, then pour into a buttered baking dish. Bake for 40–45 minutes.
4. Meanwhile, make caramel: melt sugar, stir in butter, then cream and salt. Simmer until smooth.
5. Drizzle warm sauce over the bread pudding. Garnish with whole glazed pecans.

Chef Note:

1. While it's warm and straight from the oven, serve with a scoop of vanilla ice cream or a dollop of whipped cream sprinkled with cinnamon.
2. Leftovers? Slice, sear in butter, and call it breakfast. No judgment here.