'Ohana Bread Pudding

Recipe courtesy of Disney's Polynesian Village Resort

BREAD PUDDING

5 eggs

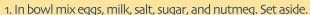
3 cups whole milk

1/2 tsp salt

1/2 tsp nutmeg

11/2 cup sugar

8 cups french or 'Ohana breakfast bread (recipe below)



- 2. Cut bread in medium (1-2 inch) pieces and place on sheet pan. Bake 350 degree oven until lightly toasted (about 15 minutes.) Cool and add bread in egg and milk mixture. Stir to coat the bread.
- 4. Place mixture in a greased 10-inch cake pan and bake at 325 degrees for 1 hour or until golden.
- 5. Let stand 5 minutes; serve hot with ice cream.

BANANAS FOSTER SAUCE

- 4 oz sugar
- 4 oz brown sugar
- 4 oz corn syrup
- 4 oz unsalted butter
- 1 cup heavy cream
- 1 tsp vanilla extract
- 1 cup spiced rum
- 1 cup banana slices
- 1. Combine sugar, brown sugar, corn syrup, butter in a large pan. Bring to a boil and slowly add heavy cream keeping mixture at
- a steady boil. Cook until "firm ball" is reached on a candy thermometer.
- 2. Add spiced rum and flambe.
- 3. Remove from heat and add vanilla. Add sliced bananas. Serve warm.

OHANA BREAKFAST BREAD

13/4 C. Water

1 Egg Yolk

2 Tbsp Shortening

1/2 tsp. Salt

1/3 C Sugar

1 Tbsp Instant Yeast

41/2 C. High Gluten Flour (bread flour)

Coconut Mixture

- 1 C. Crushed pineapple
- 1 C. Unsweetened coconut
- 1 C. Sugar
- 2 T. Cornstarch
- 1. Combine pineapple and coconut in bowl.
- 2. Combine sugar and cornstarch in separate bowl and mix well.
- 3. Add sugar and cornstarch mixture into pineapple and coconut mixture and mix well. Refrigerate for 1 hour.

Bread

- 1. Combine all ingredients in order of recipe in mixing bowl, and mix with dough hook until dough picks up on hook and the sides of the mixing bowl is clean.
- 2. Let dough rise until it doubles in size.
- 3. Roll out dough onto a floured surface until it is 2 inches thick.
- 4. Next spread pineapple/coconut mixture over the top of the dough.
- 5. Fold dough onto itself, capturing the pineapple and coconut mixture inside.
- 6. Cut dough into pieces with a pizza cutter and spread out cut pieces evenly in a greased 9x 13 pan.
- 7. Let dough rise in warm oven (110 degrees F) about half way up the pan.
- 8. Bake at 325 degrees F for 20-25 minutes or until golden brown.
- 9. Let bread cool, cut and serve. You may want to brush on a thin, sweet glaze as well.



