

**KPL SELECT MORTGAGE GRAND PRIZE WINNING  
BANANA RUM PUDDING**

**Ingredients:**

**Egg/Cream Mixture**

1 quart cream  
1/2 cup sugar  
1 tblspn vanilla  
2 tblspns rum, grand marnier  
or bourbon  
5 egg yolks  
4 whole extra large eggs

**Bananas**

4-5 RIPE bananas

**Bread**

24 count bag of Martin's  
Potato Dinner Rolls (or a  
soft, brioche style bread)

Whisk wet ingredients together completely.

Slice bread 3/4 inch thick. Soak in the egg/cream mixture.

Spray or butter a spring form pan. Layer the bread and in between the layers put in very thin slices of the banana until you get to the top of the pan. Press down gently at this point but not too firm. If there is any extra batter, pour it in before you do the shmooshing part because it all has to fit in there. The quantity of the bread will be tough the first time if you can't find the rolls. It's more than you think. Probably a loaf and a half of other bread or two batards.

Bake at 300°, in a water bath that comes up at least two thirds, covered with foil for one hour and then without the foil for another hour. Allow to "rest".

There are numerous great caramel or dulce de leche toppings out there. As you heat the topping add a tablespoon of the liquor you have in the pudding. Pour over the top.

