**Sweet Mama Janisse’s**

**Old Fashioned Banana Bread Pudding**

*serves 6*

**BREADPUDDING**

1/4 Cup butter

4 Cup cubed stale French or sourdough bread

3 eggs

1/2 Cup sugar

2 Cup milk

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

1/4 teaspoon salt

2 teaspoon vanilla

1 Cup (2 medium) sliced bananas

**SAUCE**

3 Tablespoon butter

2 Tablespoon sugar

1 Tablespoon cornstarch

3/4 Cup milk

1/4 Cup light corn syrup

1 teaspoon vanilla

***BREAD PUDDING***

Heat oven to 375\*F

In a 2 qt casserole dish melt 1/4 C butter in over (4-6 min)

Stir in bread cubes

In medium bowl slightly beat egg.

stir in remaining pudding ingredients EXCEPT Bananas

Stir in Bananas pour over bread cubes.

stir to coat

Bake for 40-50 minutes or until knife inserted in center comes out clean

***SAUCE***

While pudding is baking.

in a 1-quart saucepan melt 3 T butter over medium heat

stir in sugar and corn starch

Add milk and corn syrup

continue cooking, stirring occasionally until sauce comes to a full boil (3-4 minutes), Boil for 1 minute

Stir in vanilla

Serve over warm pudding.

Top w/whipped cream and sliced banana.