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## Bananas foster bread pudding

Banana pudding is a dessert with layers of sweet vanilla biscuits and fresh bananas covered in cream or meringue. There are many variations of this dessert, but most use vanilla or banana custard with vanilla wafers. Banana pudding originated in the southern United States. It is very similar to a dessert called English trifle, made with custard, fruit, biscuit cake and whipped cream. Many chefs and home cooks created personal variations. One of the earliest known banana pudding recipes came from the Kentucky Receipt Book, published in 1903. 3/4 cup sugar1/4 cup flour1/4 teaspoon salt3 cups milk3 large eggs1/2 teaspoon vanilla extract60 vanilla wafers (10 crushed for filling)4 large bananas - chopped Mix sugar, flour, salt and milk in a large saucepan. Cook over medium heat until the mixture thickens, then reduce the heat to the lowest setting for 2 minutes. Whisk the eggs in a small toe. Remove the pan from the burner and stir slowly in the eggs and vanilla extract. Put the pan back on the burner and bring to a low boil. Allow the mixture to boil for 2 minutes during a mild stir, then turn off the heat. Layer 25 vanilla wafers into an 8 x 8-inch baking dish. We lay out half the pudding over the wafers. Place half the banana slices over the pudding, then repeat the layers. Refrigerate overnight and serve topped with crushed wafers. bonchan / Getty Images3.4-ounce instant vanilla pudding mix1 cup milk8-ounces whipped topping3 ripe bananas- chopped1 1/2 cup miniature vanilla waffles2 cups strawberries - chopped Combine pudding mix and milk in a small toe. Fold the whipped topping and chopped bananas into the pudding. Lay out 3/4-cup vanilla wafers across the bottom of the 8 x 8-inch baking dish. Layer half the pudding mixture over the wafers and repeat the layers with the remaining ingredients. Garnish with chopped strawberries and whipped cream. from\_my\_point\_of\_view/Getty Images3.4-ounce instant vanilla pudding mix1 cup milk3 cup mini marshmallow8-ounce whipped topping3 cups vanilla wafer-crushed3 medium-sized bananas - chopped Connect pudding mix and milk in a large toe and let sit for 3 minutes. Stir the whipped topping, marshmallows and bananas into the pudding. Serve dessert immediately so that the bananas are fresh and the biscuits crisp. Lilechka75 / Getty Images3.4-ounce instant vanilla pudding mix14-ounce sweetened condensed milk1/4 teaspoon salt1 1/3 cup milk3 cups heavy cream11/4 cup powdered sugar1 teaspoon vanilla extract2 1/3 cup caramel1 (12-ounce) box vanilla waffles4 large bananas - chopped salt Stir milk, pudding mixing, and condensed milk together in a large toe. Combine the cream, sugar and vanilla in another bowl and whisk it until formed Peaks. Save half the cream mixture. Fold half the cream and 1/3-cup caramel into the pudding. Sew a 3-quart dish with vanilla waffles. We lay out a third of the pudding and over waffles. Sprinkle with caramel and sprinkle with sea salt over the bananas. Repeat the layers until the dish is full. Chill dessert for 3 hours. Garnish with the remaining cream and crumbled biscuits. Lilechka75 / Getty Images3.4-ounce instant vanilla pudding mix8-ounces softened cream cheese1/3 cup milk1/4 teaspoon salt1/4 cup powdered sugar1 teaspoon vanilla extract3 cups heavy cream1 cup whipped filling1 1/2 cup crushed vanilla wafers - and whole wafers to serve2 large bananas - chopped Make pudding according to the instructions on the box. Use an electric mixer to whip up cream cheese, vanilla, powdered salt and sugar until it is smooth. Fold the pudding, 1 chopped banana and 1/2 cup of whipped filling into the mixture. Line the bowl with whole vanilla waffles and pour the pudding over the waffles. Top with dessert with crushed biscuits left whipped with topping and left banana slices. Ekaterina Molchanova / Getty Images4 large egg yolks1/2 cup cornstarch2 tablespoons seasoned with rum2 cups of milk1 cup sugar4 butter tablespoons - chop into small pieces2 teaspoon vanilla extract30 vanilla waffles4 large bananas - chopped cream Fill a large bowl with iced water Whisk the yolks in a toe with the rum and cornstarch. Bring the milk, sugar and vanilla to a low boil in a saucepan over medium heat. Remove half of the mixture from the pan and whisk it into the egg yolks. Pour the egg yolk mixture back into the pan. Cook the mixture until it thickens, then place the pan in an ice bath. Stir the pudding until cooled to room temperature, then refrigerate it for 4 hours. Layer the chilled vanilla wafer pudding and chopped bananas and garnish with whipped cream. mg7/Getty Images28 ounces of milk5 medium-sized bananas are cut into 1/2-inch pieces1 teaspoon vanilla extractBanana pudding familiar to most people as a chunky dessert with slices of banana. Banana-infused milk is perfect for a smooth, creamy banana pudding. It also adds flavour and richness to other desserts.Combine milk, vanilla extract and chopped bananas in a 3-quart steel saucepan. Bring the mixture to a boil over medium heat, stirring continuously. Remove the pan from the heat after the mixture reaches the boil. Let him stand for about 4 hours until he reaches room temperature. Pour the mixture into a large bowl with the lid and refrigerate it for 24 hours. vandervelden / Getty Images7 ounces of sugar28 ounces banana milk1 1/4 ounces cornstarch1/8 teaspoon ground cloves10 large egg yolks1/2 teaspoon salt Pour banana milk into a saucepan. Bring the milk to the boil, then iron the liquid through a fine-mesh sieve into a large bowl. soft as it is not needed in this recipe. Mix the sugar, corn starch, salt and ground clover into a saucepan. Whisk the egg yolks and infused milk milk sugar mixture in a saucepan make custard. Warm the custard over medium low heat for about 5 minutes. Increase the heat and cook until the custard thickens and thickens. Remove the pan from the heat after bubbling. Pour the custard into a portion of dishes and garnish with nuts, fruit, whipped cream or other fillings. bhofack2 / Getty Images1 1/2 cup coconut milk3/4 cup instant vanilla pudding mix14-ounce sweetened condensed milk3 cups heavy cream12-ounce vanilla waffles3 large bananas - chopped1 cup of crushed pineapple1 cup of toasted coconut flakes Combine coconut milk, pudding mix and condensed milk in a large bowl. Cover the bowl and refrigerate it for 2 hours. Whip the heavy cream in a toe until it solidies and fold the whipped cream into the pudding mixture. Lay a third of the vanilla wafers across the bottom of the bowl trifle. Layer a third of the bananas, pudding and crushed pineapple over the wafers and sprinkle with coconut flakes. Repeat the process twice more with a third of the ingredients in each layer. Chill dessert overnight, then serve with crushed vanilla wafers and toasted coconut side dish. vaaseenaa / Getty Images1-ounce vodka2 teaspoons banana pudding mix1-ounce Crème de Banana1-ounce milk2 drops of yellow food coloringcut creamy waffle cookie waffle syrup Rim a martini glass with caramel syrup and crushed vanilla wafers Combine Creme de Banana vodka, pudding mixture and food coloring in shaking glass with ice. Shake the mixture vigorously. Veal the mixture into a glass-edging and top with whipped cream, vanilla waffle and caramel syrup. Reptile8488 / Getty Images The bread pudding began as a major measure for stretching food stores and avoiding waste. People made bread pudding with everything they had. He was often called poor man's pudding. Food historians traced bread pudding to the early 11th and 12th centuries. Bread pudding is now prepared as a comfort food at home, as well as an exquisite dessert in 5-star restaurants. This dish is still a great way to use left bread and other foods, and recipes and cooking methods are almost endless. Break half a loaf of bread or four hamburger buns into pieces. Preheat the oven to 350°F and heat an 8 x 11-inch baking dish with cooking spray or butter. Bring 2 cups of milk to the boil in a saucepan. Add bread, 2 whole eggs, 1 egg yolk, 1.5 teaspoons nutmeg, 1/2 cup sugar and 1/2 cup butter to the pan. Mix everything thoroughly, then pour the mixture into the baking dish. Bake for 35 minutes until the surface is brown and caramelised. Jatrax / Getty Images Preheat the oven to 350 degrees F. Coat the cast iron pan with oil and break daytime bread to pieces. Place the pieces of bread in the workshop, mixing in 1/2 sticks of butter. Use a large bowl to 3 large eggs and 1/4 cup sugar in paste. Mix the cinnamon and raisins into the paste. Heat 1 cup milk, 1 teaspoon vanilla extract and 1 cup heavy cream in a saucepan. When the milk mixture starts to simmer, pour it over the bread into a cast-iron pan. Mix well and place the pan in the oven to bake for 40 minutes. On top is ready bread with raisins, pecans, cinnacinna cinnacin or canned fruit. EHStock / Getty Images This is a traditional bread pudding with whiskey. Preheat the oven to 350°F and rinse 1/3 cup any combination of cranberries, figs, blueberries and raisins in 1/4 cup whiskey. You can use almost any whiskey, but avoid those who have added sweet tastes. Break into parts 6 sweet buns, then whisk 4 eggs, 1.5 cups milk and 2 tablespoons of melted butter in a separate toe. Mix in 1 teaspoon cinnacinna cinnacin and 1/4 teaspoon nutmeg. Pour the mixture over the slices of bread and transfer everything to a baking dish. Top with a dish of rum and cranberries or other better fillings. Bake for 40 minutes. Sprinkle over the finished dish with cinnacinna and serve with ice cream. Monkfoto / Getty Images Cut into cubes 2 slices of bread and transfer to a shallow, microwave-safe bowl. Use a separate bowl to mix 1 large egg, 1/4 teaspoon vanilla extract, and 3 tablespoons sugar. Pour the mixture over the bread until stirring mildly enough to cover the cubes. Stir in any combination of 2 tablespoons of chocolate or butter roll chips, dried fruits and other toppings. Sprinkle with cinnacinna and nutmeg. Cook the bread after 30-second intervals, stirring occasionally until it is carefully cooked. Skinfaxi / Getty Images This recipe originated in the 15th century. Prepare the bread by ripping half a loaf of stale wheat bread into pieces. Fry the slices of bread in 1/4 cup butter until crispy. Using a separate saucepan, boil 1/8 cup water, 1/2 cup honey and 2 egg whites. Combine honey sauce, bread, 1 cup red wine, 1/2 cup of smogene and 1/8 teaspoon each nutmeg, cloves and salt. Put the whole mixture in a food processor or blender. The consistency should be smooth, but tough enough to hold its shape. Add more bread if it's too soft. Mix in 1/4 teaspoon candied ginger. This bread pudding can be eaten at room temperature, although it can taste better baked in the oven at 400°F for 20 minutes. Peter Casilijk / Getty Images Sometimes called peel the fridge bread pudding, start this recipe by plucking a loaf or round stale whole grain bread. If there is no whole grain, use other types of bread, biscuits or croissants. The best are outdated baked goods. Layer the pieces of bread into the bottom of the oiled baking sheet. Cover the bread grated cheese. Cheese can be a mix of several types. Add a generous amount of raw or cooked vegetables, herbs, salami, lunch or poultry meat. Make Do use the two egg rule for each glass of milk. Season the custard with salt, pepper and nutmeg, then pour it over the ingredients in a saucepan. Allow the mixture to sit for at least 15 minutes to taste the mesh. Cover the pan with foil and bake at 350°F until the centre reaches 170°F on the hoarse thermometer. wsmahar / Getty Images Cut into cubes one pound of stale splend bread. Put the cubes in a large mixing bowl. Place 3 cups unsweetened almond or soy milk, 1/4 cup flax seeds, 3/4 cup brown or coconut sugar, and 1/2 teaspoon cinnacin wearing a blender. Mix the mixture until smooth, then pour it over the bread. Mix thoroughly, and let the bowl sit for an hour. Preheat the oven to 350°F. Scoop up the pudding in a 9-inch baking dish and bake for 60 to 70 minutes. grafvision /Getty Images This recipe has been adapted to explain how to make bread pudding with ingredients sitting in a pantry. Preheat the oven to 350°F and lubricate with 12 x 8-inch baking utensils. Break the equivalent of two loaves of bread. It's best sweetened wholegrain bread, but also works a mix of buns, croissants and even slightly sweetened snack cakes. Combine 1 canister of coconut milk, 1 canister of condensed milk, 2 large eggs, 3/4 cup packaged brown sugar and 1/2 teaspoon each cinnacinna and nutmeg. Mix the bread and 1 cup raisins, date or other dried fruits in a separate toe. Pour the mixed ingredients over the bread, then mix everything thoroughly and pour into the baking dish. Bake for 35 to 45 minutes. Serve with caramel sauce, whipped cream or canned fruit. MSPhotographic / Getty Images This simple recipe is fun to try while camping, or as an unusual dish at home. Cut into cubes four slices of wholegrain bread. Toss the bread with 3 tablespoons melted butter, 1/4 cup raisins, 1/2 teaspoon cinnacin and nutmeg, and 1/4 teaspoon salt. Combine the bread mixture with 1/3 cup sugar, 2 tablespoons powdered eggs, 1-1/2 tablespoons milk powder and 2 tablespoons bourbon. Pour all the ingredients into a large sealed bag safe to boil. Shake until the ingredients are thoroughly mixed, then d1500 toe the bag horizontally into the boiling water for five minutes. Flip the bag over and boil for another 5 minutes. The mixture should be soft and springy after completion. freestylephoto / Getty Images Sailors, soldiers and other people eating basic food for survival quickly learned how to make bread pudding from hard canvases, also referred to as ship bread or soldier biscuits. Preheat the oven to 375°F. Mix 2 cups flour, 1/4 cup butter, shortening or fat, and a cup of water with 4 tea Salt. Press the dough into 3 x 3-inch pieces with a thickness of 1/2 inch and bake for 30 minutes. Flip over each biscuit and bake for another 30 minutes. This bread is very hard. Popular hard bread pudding recipe starts with 1/2 cup water and 1/2 cup bourbon Whiskey. Add dried fruits, leftover meat or fat, soups, broth or anything else available. Break the hard hard into pieces, and let it soak in the mixture for an hour. Bake for 15 to 20 minutes in the oven or in a cast iron pan over a campfire. Campfire.

