



Tropical Bread Pudding

Pudding Ingredients:

5 large eggs
3 cups whole milk
1 can Sweet Condense Milk
1 stick butter melted
1 cup sugar
1 teaspoon vanilla extract
1 1-pound loaf of French bread or any stale bread, cinnamon bread is good also,
cut into 1-inch cubes
1 cup Dole Tropical Dried Fruit Blend (you can also use any dried fruit
combination or just raisins)

Rum Sauce Ingredients:

1 cup (packed) golden brown sugar
1/2 cup (1 stick) unsalted butter
1/2 cup whipping cream
2 tablespoons dark rum
3/4 teaspoon ground cinnamon

Directions:

Pudding: Butter 13x9x2-inch glass baking dish. Whisk eggs in large bowl to blend. Add milk, butter, sweet condense milk, vanilla, sugar, and cinnamon; whisk to blend well. Stir in bread and fruit. Pour mixture into prepared baking dish. Cover and refrigerate overnight. If in a hurry place a heavy pan on top of dish to mash pudding down and let sit for ½ hour, make sure bread is saturated and completely covered.

Preheat oven to 350°F. Bake pudding uncovered until puffed and golden, about 1 hour 15 minutes. Cool slightly (pudding will fall). Serve warm with Spiced Rum Sauce

Rum Sauce: Stir brown sugar and butter in heavy medium saucepan over medium heat until melted and smooth, about 2 minutes. Add cream, rum, and cinnamon and bring to simmer. Simmer until sauce thickens and is reduced to 1 1/2 cups, about 5 minutes. Serve warm. (Can be prepared 2 days ahead.) Cover and refrigerate. Bring to simmer before serving.