

## Bacon Banana Bread Pudding

Servings: 8

Prep Time: 30 minutes

Cook Time: 20 minutes

### Ingredients:

- Preheat your oven to 350 degrees
- 4 pcs Thick Cut Bacon, small dice
- 1 cup Golden Raisins
- 4 ea Bananas, peeled, sliced ¼" thick
- 1 qt White Bread, large dice, no crust
- 1 cup Milk
- ½ cup Cream
- 2 oz Rum
- 1 tsp Vanilla Extract
- 4 tbsp maple syrup
- ½ tsp Ground Nutmeg
- ½ tsp Ground Cinnamon
- 6 ea Egg
- ¼ cup sugar
- 2 tbsp Reserved Bacon Fat

### Preparation:

1. Render the bacon until crispy, reserve 2 tbsp of the bacon
2. Beat Eggs
3. Mix all ingredients together well except for the 2 tbsp of reserved bacon fat
4. Let the mixture sit for 30 minutes
5. Rub the inside of 8 – 8oz ramekins with the reserved bacon fat
6. Fill each ramekin with the mixture
7. Bake in a 350-degree oven for 10 minutes. Rotate, then bake for another 10 minutes.
8. Let cool for 2-3 minutes then take the pudding out of the mold and serve. You can also take them out, let cool and microwave for 2 minutes if you want to serve them later or the next day.
9. Serve with vanilla ice cream.