Caramel Spiced Bread

Discover this delicious caramel spiced bread, made with Werther's Original Creamy Toffees.



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Ingredients

Enjoy our delicious Banana Caramel Bread Pudding

- 128 g (20 toffees) Werther's Original Creamy Toffees
- 400 g loaf of brioche, unsliced
- 240 ml whole milk
- 240 ml sour cream
- 100 g sugar
- 1 tsp salt
- 3 eggs, beaten
- 1 tbsp vanilla extract
- 2 bananas, cut into 1 cm slices

Preparation Steps

1. Cut bread into 2½ cm cubes. Lay on a baking tray uncovered to dry for 3 hours or overnight.
2. Preheat oven to 180 ° C. Line a 23 x 13 cm loaf tin with grease proof paper.
3. In a large bowl, combine milk, sour cream, sugar, salt, eggs, and vanilla.
4. Stir bread cubes into milk mixture until the bread has absorbed the liquid. Fold in banana slices and ⅔ of the caramels into the mixture.
5. Transfer mixture into prepared loaf tin and top with remaining caramels.
6. Bake until a skewer inserted into the centre of the loaf comes out clean, about 1 hour.
7. Let cool for 15 minutes, serve warm.

Additional Information:

This unique and delicious take on banana bread is ready. Serve warm for maximum enjoyment!

Makes: approx. 10 servings/pieces

Ready in: 15 min

Prep Time: 15 min