

'Ohana Bread Pudding

Recipe courtesy of Disney's Polynesian Village Resort



BREAD PUDDING

5 eggs
3 cups whole milk
1/2 tsp salt
1/2 tsp nutmeg
1 1/2 cup sugar
8 cups french or 'Ohana breakfast bread (recipe below)

1. In bowl mix eggs, milk, salt, sugar, and nutmeg. Set aside.
2. Cut bread in medium (1-2 inch) pieces and place on sheet pan. Bake 350 degree oven until lightly toasted (about 15 minutes.) Cool and add bread in egg and milk mixture. Stir to coat the bread.
4. Place mixture in a greased 10-inch cake pan and bake at 325 degrees for 1 hour or until golden.
5. Let stand 5 minutes; serve hot with ice cream.

BANANAS FOSTER SAUCE

4 oz sugar
4 oz brown sugar
4 oz corn syrup
4 oz unsalted butter
1 cup heavy cream
1 tsp vanilla extract
1 cup spiced rum
1 cup banana slices

1. Combine sugar, brown sugar, corn syrup, butter in a large pan. Bring to a boil and slowly add heavy cream keeping mixture at a steady boil. Cook until "firm ball" is reached on a candy thermometer.
2. Add spiced rum and flambe.
3. Remove from heat and add vanilla. Add sliced bananas. Serve warm.

'OHANA BREAKFAST BREAD

1 3/4 C. Water
1 Egg Yolk
2 Tbsp Shortening
1/2 tsp. Salt
1/3 C Sugar
1 Tbsp Instant Yeast
4 1/2 C. High Gluten Flour (bread flour)

Coconut Mixture
1 C. Crushed pineapple
1 C. Unsweetened coconut
1 C. Sugar
2 T. Cornstarch

1. Combine pineapple and coconut in bowl.
2. Combine sugar and cornstarch in separate bowl and mix well.
3. Add sugar and cornstarch mixture into pineapple and coconut mixture and mix well. Refrigerate for 1 hour.

Bread

1. Combine all ingredients in order of recipe in mixing bowl, and mix with dough hook until dough picks up on hook and the sides of the mixing bowl is clean.
2. Let dough rise until it doubles in size.
3. Roll out dough onto a floured surface until it is 2 inches thick.
4. Next spread pineapple/coconut mixture over the top of the dough.
5. Fold dough onto itself, capturing the pineapple and coconut mixture inside.
6. Cut dough into pieces with a pizza cutter and spread out cut pieces evenly in a greased 9x 13 pan.
7. Let dough rise in warm oven (110 degrees F) – about half way up the pan.
8. Bake at 325 degrees F for 20-25 minutes or until golden brown.
9. Let bread cool, cut and serve. You may want to brush on a thin, sweet glaze as well.