

# Hawaiian Bread Pudding

| Prep time | Cook time | Total time       |
|-----------|-----------|------------------|
| 15 mins   | 1 hour    | 13 hours 15 mins |



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Recipe type: Dessert

Yield: 12 Servings

## Ingredients

- 1 package (16 ounces) Goldilocks Pan de Leche
- 2 cups pineapple chunks, drain and reserve juice
- ¼ cup raisins
- 2 cups heavy cream
- 1 can (14 ounces) evaporated milk
- 6 eggs, beaten
- 2 cups sugar
- 1 tablespoon butter, melted
- 2 tablespoons shredded coconut, unsweetened

### For the Caramel Sauce

- 4 tablespoons butter
- ¼ cup brown sugar
- ¼ cup pineapple juice
- ½ cup heavy cream
- ⅛ teaspoon nutmeg
- ⅛ teaspoon cinnamon

## Instructions

1. In a bowl, combine bread cubes, pineapple chunks and raisins. Transfer into a greased baking dish.
2. In a bowl, combine heavy cream, evaporated milk, eggs, sugar, and melted butter. Whisk until well-blended. Pour over liquid mixture over bread mixture. Cover baking dish with foil and refrigerate overnight. Sprinkle coconut flakes on top.
3. Bake in a 350 F oven for about 50 to 60 minutes or until toothpick inserted in the middle comes out clean. If the top is browning before pudding is set, cover loosely with foil.
4. Remove from heat and allow to slightly cool. Drizzle caramel syrup over pudding and cut into squares. Serve warm or cold.

### For the Caramel Sauce

1. In a saucepan over medium heat, melt butter. Add sugar and stir until dissolved.
2. Add pineapple juice and heavy cream, stirring constantly. Stir in cinnamon and nutmeg and continue to cook for about 1 to 2 minutes or until sauce is slightly thickened.

Recipe by kawaling pinoy at <http://www.kawalingpinoy.com/hawaiian-bread-pudding/>