

Tujague's Restaurant  
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[tujagues.com](http://tujagues.com)

### Tujague's Banana Bread Pudding

2 each Loaves of stale French Bread (use White Bread if not available)  
¾ lb. Butter  
1 qt. Sugar  
¾ cup Vanilla  
15 Eggs  
2 each Smashed Bananas  
¼ cup Banana Liqueur  
1 qt. Milk

Cut French Bread into 1 inch thick slices. Randomly fill a large pan or baking dish with the bread at least 3 inches deep. Melt butter and mix all remaining ingredients in a separate bowl. Pour this mixture on top of the bread and let soak for about 5 minutes. Pressing bread down occasionally. Bake in a 350 degree oven for 45 minutes or until the pudding rises. Top with Caramel Sauce and roasted almonds. Makes 10 servings

### Caramel Sauce

1 cup Dark Brown Sugar  
4 tbs. Banana Liqueur  
½ cup Heavy Cream  
2 tbs. Butter  
¼ tsp. Cinnamon

In a sauce pan heat banana liqueur until you get a flame. Now add the heavy cream and brown sugar. Let simmer until sauce becomes creamy. Add butter and cinnamon. Serve over warm bread pudding. Top with roasted almonds. Place almonds on a pie pan in a 350 degree oven, Cook until brown.