



## Coconut Bread Pudding with Dulche de Leche

### *Ingredients:*

2 c.	ROLAND Coconut milk
½ c.	Whole milk
4 c.	Land O Lakes Butter Sauce Base
6	Eggs
1 c.	Brown sugar
1 c.	Granulated sugar
2 tsp.	Salt
2 tsp.	Vanilla extract
1 ½ c.	Roland Dulce de Leche
2-3	Loaves bread, cubed (stale)
¾ c.	Shredded coconut

### *Directions:*

- Pre heat oven to 350 degrees.
- Combine first three ingredients in a large bowl.
- In a separate bowl, beat the eggs and sugar together, add salt.
- Combine milk, eggs and sugar, mix well.
- Warm dulce de leche over a double boiler.
- Divide bread into 3 equal parts and layer first layer in oiled pan.
- Drizzle ½ cup over first layer and add next layer of bread.
- Pour milk and butter sauce mixture over next layer and repeat.
- Cover pan with foil and place in water bath.
- Bake in oven for 45 minutes. Uncover and bake for additional 15 minutes.
- Remove from oven and allow to rest 10 minutes before serving.