

Sweet Banana Brunch Bake

*Publix Holiday Recipes Flyer
Publix Aprons*

Servings: 12

*4 tablespoons unsalted butter, divided
1 loaf Challah bread, bite-size pieces
3 medium bananas, sliced
1/2 cup Nutella hazelnut spread
6 large eggs (or 1-1/2 cups egg substitute)
1 1/2 cups reduced-fat milk
1 cup brown sugar, divided
2 teaspoons pure vanilla extract
1 cup quick-cooking oats
aluminum foil*

Preparation Time: 10 minutes

Preheat the oven to 375 degrees.

Coat a 13x9x1-inch baking dish with one tablespoon of butter. Cut the remaining three tablespoons of butter into small pieces; place in a medium bowl to soften.

Cut the bread into bite-size pieces. Place one-half of the bread in the baking dish. Top with one-half of the bananas and dollops of one-half of the hazelnut spread. Repeat the layers.

Whisk the eggs, milk, 1/2 cup of brown sugar and the vanilla until thoroughly blended. Pour the mixture over the bread. Let stand for 10 to 15 minutes or until most of the liquid is absorbed.

Combine the oats and remaining 1/2 cup of brown sugar with the softened butter until crumbly. Sprinkle over the top of the bread mixture. Cover the pan with foil.

Bake for 30 to 35 minutes or until set.

Remove the foil. Bake for 10 to 12 minutes more or until the topping is golden.

Let stand 10 minutes before serving.

Start to Finish Time: 1 hour

Per Serving (excluding unknown items): 132 Calories; 4g Fat (28.7% calories from fat); 1g Protein; 23g Carbohydrate; 1g Dietary Fiber; 10mg Cholesterol; 6mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Fruit; 1 Fat; 1 Other Carbohydrates.

Breakfast

