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 tablespoon of butter into small pieces; place in a medium bowl to soften.

Cut the bread into bite-size pieces. Place onehalf 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

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Calories (kcal):	132	Vitamin B6 (mg):	.2mg
% Calories from Fat:	28.7%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	67.2%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	4.1%	Riboflavin B2 (mg):	trace
Total Fat (g):	4g	Folacin (mcg):	8mcg
Saturated Fat (g):	3g	Niacin (mg):	trace
Monounsaturated Fat (g):	1g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0 0 0%
Cholesterol (mg):	10mg		
Carbohydrate (g):	23g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	1/2
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	6mg	Vegetable:	0
Potassium (mg):	183mg	Fruit:	1/2
Calcium (mg):	17mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1
Zinc (mg):	trace	Other Carbohydrates:	1
Vitamin C (mg):	3mg		
Vitamin A (i.u.):	175IU		
Vitamin A (r.e.):	38 1/2RE		

Nutrition Facts

Servings per Recipe: 12

Amount	Per	Serving	J
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Calories 132	Calories from Fat: 38
	% Daily Values*
Total Fat 4g	7%
Saturated Fat 3g	13%
Cholesterol 10mg	3%
Sodium 6mg	0%
Total Carbohydrates 23g	8%
Dietary Fiber 1g	6%
Protein 1g	
Vitamin A	4%
Vitamin C	4%
Calcium	2%
Iron	3%

^{*} Percent Daily Values are based on a 2000 calorie diet.