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# Kona Coffee Bread Pudding with a Cold Brew Kona Coffee Shot

Total time: 1 hr 25 min   Yield: 12 large servings

## Ingredients

1 1/2 loaves of Kalakoa Sweet Bread, cut into 1 inch cubes  
1 qt whole milk  
3 eggs, whipped  
1/2 cup white sugar  
1/2 Tbsp cinnamon  
1/2 Tbsp Kona coffee, freeze dried

Prep Time: 40 min   Cooking Time: 45 min   Total Time: 1 hr 25 min

## Instructions

Mix Kalakoa Sweet Bread, whole milk, eggs, white sugar, cinnamon and Kona coffee together. Put in a 9" x 13" baking pan and cook for about 45 minutes at 350°F or until golden brown and done in the middle. Let cool then cut into squares and serve dusted with powdered sugar.

## Source:

Deanna Delmar, Professional Sweet – 1st Place