
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