



# Kona

## BREAD PUDDING

FEATURED ON  
KING'S HAWAIIAN  
ORIGINAL ROLLS



Whole rolls baked in mocha Kona coffee custard, topped with salted caramel sauce, praline pecans, shaved chocolate, and whipped cream.

**SERVING SIZE:** 1, 3"x3" square piece  
**YIELD:** 24 servings

### INGREDIENTS

- |               |   |
|---------------|---|
| 8 each        | Large eggs  |
| 6 cups        | Whole milk  |
| 2 cups        | Kona coffee   |
| ½ cup         | Dark brown sugar  |
| 2 teaspoons   | Vanilla extract   |
| 2 teaspoons   | Cinnamon, ground  |
| ¼ teaspoon    | Nutmeg, ground  |
| 2 tablespoons | Dutch process cocoa powder  |
| 48 each       | King's Hawaiian Original Rolls, dried at room temperature overnight |
| 6 cups        | Whipped cream   |
| 3 cups        | Prepared salted caramel sauce                                       |
| 1 ½ cups      | Praline pecans, rough chopped                                       |
| ½ cup         | 60% semisweet chocolate, shaved on microplane                       |

### BUILD IT!

- 1 Preheat oven to 375°F.
- 2 Prepare custard base. In a large mixing bowl, whisk together eggs, milk, coffee, brown sugar, vanilla, cinnamon, nutmeg, and cocoa powder.
- 3 Place dried whole rolls into an extra-large mixing bowl and pour custard over rolls, pressing gently with a spatula to help custard absorb into bread. Transfer custard-soaked rolls into greased half hotel pan.
- 4 Cover with foil and bake for 25 to 30 minutes until custard is set in the middle and bread is starting to brown on top. Remove foil and bake an additional 5 to 10 minutes until golden brown.
- 5 Remove from oven and let cool until warm or just above room temperature.
- 6 To serve, cut a 3"x3" square of bread pudding, place on serving plate, and top with ¼ cup whipped cream, 2 tablespoons salted caramel sauce, 1 tablespoon praline pecans, and 1 teaspoon shaved chocolate.

