

Delicious desserts with All Time Bread

Bread is a pantry essential and a highly versatile ingredient too. From making a quick jam sandwich to creating decadent desserts, bread can be used in a multitude of ways. All Time Bread is prepared fresh, and its softness makes it the perfect core ingredient for bread desserts. Here are a couple of desserts that revs up the humble bread to create absolutely lip-smacking delicacies.

BANANA BREAD PUDDING

Ingredients

7-8 All Time Bread slices
5 medium sized bananas
4 eggs
2 tbsp sugar
1 tsp vanilla essence
4 eggs
1½ cup milk
1 tsp cinnamon powder
½ cup cream
¼ cup raisins
¼ cup chopped nuts

Method

Cut the All Time Bread slices into little cubes



and mango mixture and let it absorb the liquid. Garnish the top with fresh mango cubes, sliced pistachios, and raisins.

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Food & Photo: Fariha Amber



1 cup water
3-4 cardamom pods
For garnish –
½ cup mango cubes
1 tbsp sliced pistachios
A handful of raisins

Method

Heat the milk and add sugar and bring it to a boil. Once boiling, take aside a couple of tablespoons and add saffron to it. Continue heating the milk until it is reduced to half of its original quantity.

Once there, lower the heat and add cardamom powder along with mango puree and stir to get a homogenous and creamy mixture. Pour back in the saffron infused milk. To make the sugar syrup, add equal amounts of sugar and water in a pan and bring it to a simmer. Throw in cardamom pods and heat it until it reaches a string consistency. Slice the All Time Bread slices diagonally to attain two triangles from each, and shallow fry them on both sides in ghee, until the sides are crisp and golden brown.

Once fried, drop them immediately in the sugar syrup mixture and drench all the sides with this concoction. Finally, drain them and assemble the All Time Bread slices in a deep dish. Pour over the milk

and beat the eggs. Mash four bananas and whisk them in with the eggs. Add sugar, vanilla essence, milk and cinnamon powder and mix them together. Pour in cream along with raisins and chopped nuts. You can use a combination of nuts such as cashews, almonds, and pistachios.

Incorporate everything together and finally add in the bread cubes. Slice the remaining banana into wheels and add that in as well. Pour this in a greased baking dish and top with nuts and raisins. Bake this in a preheated oven at 160°C for 30-35 minutes, until the top becomes golden brown. You can serve this warm or chilled, as it is, or paired with ice cream, maple syrup or honey.

MANGO SHAHI TUKRA

Ingredients

7-8 All Time Bread slices
2 cups milk
3 tbsp sugar
½ tsp cardamom powder
½ cup mango puree
A few saffron strands
½ cup ghee for frying
For the sugar syrup –
1 cup sugar

