

Source: YouTuber **Dean Evans - Easy and Delicious**

Purini: Fijian Coconut-Banana Bread Pudding

Bread pudding is a yummy soft cake. It is traditionally steamed, not baked in the oven.
This is an Australian/Fijian style pudding.

Step 1: Melt over low heat:

½ Cup golden syrup or light molasses
1 Cup brown sugar



Step 2: **Add 4 Tbsp. butter** to the sweet syrup in the pan.

Step 3: Once the butter has melted with the sugars, add **one 13.5oz can of coconut milk** to the syrup. (*Be sure to use canned coconut milk, the stuff in the carton is too watery!)

Step 4: Bring the mixture to a low boil and then turn off the heat and set it aside to cool.

Step 5: In a new mixing bowl, add:

3 Cups of Flour
2 Tsp. of Baking Powder
1 Tsp. of Baking Soda
1 mashed banana

Step 6: Add the cooled syrup mixture to the mixing bowl and mix all the ingredients together.



Step 7: Fill some heat safe containers $\frac{3}{4}$ full with the pudding batter.

Step 8: Fill a large pot with water about 2" deep. Bring it to a low boil.

Step 9: Place the containers full of pudding in the boiling water. Cover the pot and allow them to steam until completely cooked, about 1 hour.

Step 10: Allow the puddings to cool before serving, 1-2 hours.

