

THE ORIGINAL JAMAICAN BREAD PUDDING RECIPE

Elyce Courtney

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Rita's Original Jamaican Market - BREAD PUDDING - Rita's Original Jamaican Market

I'm calling this recipe Jamaican Bread Pudding 'cause I got 2 good reasons: 1. I copied The original recipe was good, but this is my twist to it.

Easy Coconut Bread Pudding | Home Made Zagat

Enjoy our Jamaican bread pudding recipe. Combine the bread, sugar, cinnamon, nutmeg, rum, raisins, and melted butter in a mixing bowl. Pour into the .

Bread Pudding II Recipe - sehepiki.tk

Get Rum Raisin Bread Pudding Recipe from Food Network.

Bread Pudding with Spiced Rum Sauce recipe | sehepiki.tk

Learn how to make a Caribbean style Christmas bread pudding, with the help of Gourmand award winning cookbook author Chris De La Rosa.

Related books: [Nutrition in the Childbearing Years](#), [A Mage's Power \(Journey to Chaos Book 1\)](#), [Hockey Fights Of Yesteryear Vol. 1 : A Look Back On The Careers Of Classic NHL Enforcers](#), [Diamonds from Heaven](#), [The Beach Plum](#), [Bindung und Persönlichkeitsentwicklung \(German Edition\)](#), [The Best Little Marinades Cookbook \(Best Little Cookbooks\)](#).

Wordpress Recipe Plugin by Recipe Card. Easy Coconut Bread Pudding. It's great for breakfast or dessert and is delicious with milk poured on top! StepsHideImages. The Ultimate Pepper Choka Recipe. Taste and Texture buttery, rich, sweet. Cut the crusts from the bread slices, then butter both sides of the bread and cook. The recipe was good but not amazing for me.