

# PUMPKIN BREAD PUDDING

I was looking through a magazine and found a recipe for Pumpkin French Toast Bake, which didn't look all that interesting, but it got me thinking about trying to make a recipe for Pumpkin Bread Pudding. Now *that's* interesting! For the bread, I recommend French or Italian bread. You can use sandwich bread, but it tends to be a bit mushy. I tested this recipe out on Deeann first, made a few changes, then tested it out on Deeann's women's PEO group, and they loved it! (If they love it, you know it's good!) I hope you think so too.

## INGREDIENTS FOR PUDDING:

1 ½ Pounds Bread, cut into 1 inch cubes, about 12-16 Cups depending on your bread. (I highly recommend French bread or Artisan bread instead of sandwich bread!!!)

6 Large Eggs

3 Cups Milk (any kind)

1 Can (15 oz.) Pumpkin

1 Cup Sugar

½ Cup Maple Syrup

½ Cup Brown Sugar

1 teaspoon Vanilla

2 teaspoons Cinnamon

½ teaspoon Ground Nutmeg

¼ teaspoon Ginger

¼ teaspoon Ground Cloves

## INGREDIENTS FOR SPICED RUM SAUCE:

1 cup Brown Sugar, packed

½ stick Unsalted Butter

½ cup Whipping Cream

2 Tablespoons Spiced Rum

½ teaspoon ground Cinnamon (this is less than in the original recipe because there is so much cinnamon in the pumpkin mixture already)

## DIRECTIONS FOR PUDDING:

Cut the bread into 1 inch cubes and place in a 9 X 13 baking pan. It should be full to the point that you need to mound the bread a bit so it doesn't fall out.

In a large bowl, whisk the eggs, then combine all of the other ingredients and whisk thoroughly.

Combine the bread cubes with the pumpkin mixture and fold together. Make sure that the bread is well moistened, but don't stir too much or the bread (especially sandwich bread)

may disintegrate. Cover and let rest for at least half an hour. If you are going to wait longer before cooking, place in the refrigerator for up to 24 hours.

Preheat oven to 350.

Place 9 X 13 pan in the oven and bake for 35-45 minutes. It should be browned on top and the middle should have risen, though not as high as the edges. If it's still quite sunken and moist looking, it's not done yet.

Remove from oven and allow to cool for at least 15 minutes before serving. The bread pudding will deflate and settle. Do not be alarmed.

As you are drooling and waiting for it to cool enough so you don't cause third degree burns to your tongue, get started on the spiced rum sauce....

#### **DIRECTIONS FOR SAUCE:**

Stir the brown sugar and butter together in a heavy medium saucepan, over medium heat until melted and as smooth as it will get, about 2-3 minutes. Do not let this boil or it will become a hard glob! Add cream, rum and cinnamon and bring to a simmer until sauce thickens, stirring constantly, about 5 minutes. (As a technique, once the sauce seems to be thickening, I will drizzle a little bit on the counter, let it cool a second, and test the texture. Once it starts to become "caramel like" it's done.) The sauce will thicken as it cools further.

Serve warm over bread pudding.

This sauce can be made up to 2 days in advance. Cover and refrigerate, then bring to a simmer before serving.