

Pumpkin Bread Pudding

2 cups half and half
1 15 oz can pumpkin
1 cup plus 2 Tbsp. dark brown sugar, packed
2 large eggs
1 ½ tsp pumpkin pie spice
1 ½ teaspoons ground cinnamon
1 ½ tsp. Vanilla
10 cups egg bread, cut into ½” cubes (about 10 ounces)
½ cup golden raisins
Sweet and Saucy Caramel sauce of your choice

1. Preheat oven to 350.
2. Whisk half and half, pumpkin, brown sugar, eggs, spices and vanilla in large bowl to blend.
3. Dump in the bread cubes, stir in raisins.
4. Let the bread stand for about 15 minutes or until all of the liquid has been absorbed.
5. Transfer to an 11 x 7 glass baking dish.
Bake about 40 minutes or until tester comes out clean in the center.

Serve warm with your choice of Sweet and Saucy caramel sauce . . .
Autumn Harvest or Cinnamon caramel are perfect complements to
the delicious fall flavors.

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