

# Pumpkin Bread Pudding With Caramel Sauce

- Prep Time: 1 hr
- Total Time: 1 hr 40 mins
- Serves: 12,
- Yield: 1 11x7 pan

## Ingredients

- Bread pudding
  - 2 eggs
  - 1 egg yolk
  - 2 cups half-and-half or 2 cups eggnog
  - 15 ounces pumpkin
  - 1 cup brown sugar
  - 2 teaspoons cinnamon
  - 1 1/2 teaspoons ground ginger
  - 1 teaspoon ground nutmeg
  - 1/2 teaspoon ground cloves
  - 2 teaspoons vanilla
  - 10 cups cinnamon raisin bread or 10 cups challah bread, cubed into 1/2-inch pieces
  - 3/4 cup raisins (can use less if using raisin bread)
  - 3/4 cup pecans, chopped
- Caramel sauce
  - 1 1/4 cups brown sugar
  - 1/2 cup butter
  - 1/2 cup whipping cream
  - 1 teaspoon rum flavoring (optional)
- Whipped cream
  - 1 1/2 cups whipping cream (optional)
  - 1/4 cup extra-fine sugar

## Directions

- 1 Preheat oven to 350 degrees.
- 2 Spray 11x7 baking dish with cooking spray.
- 3 Whisk half & half/eggnog, pumpkin, brown sugar, eggs, spices & vanilla in large mixing bowl. Mix well.
- 4 Fold in bread cubes, raisins & pecans.
- 5 Pour into baking dish, let stand for 15 minutes.
- 6 Bake until tester inserted in middle comes out clean, 35-40 minutes.
- 7 Caramel sauce:
- 8 Over medium heat, in medium saucepan, whisk brown sugar & butter until gets to a rolling boil. Whisk in whipping cream, lower heat, continue whisking until sauce is smooth & thickens a bit. Should still be a pouring consistency.
- 9 Whipped cream:.
- 10 Whip whipping cream & extra-fine sugar together in chilled mixing bowl until stiff peaks form. Use to garnish bread pudding & caramel sauce.