

PUMPKIN BREAD PUDDING

Prep time: 30 min. Cook time: 45 – 55 min. Total time: 1 hour 25-35 min.

Yields: 6

Ingredients

7-8 oz. toasted Raison Swirl & Brioche Rolls, mixed	¼ nutmeg, ground
½ cup dates, chopped	¼ tsp. salt
1/3 cup pecans, chopped	1/8 tsp. cloves, ground
2 ½ tsp. pecans, chopped	
1 cup milk-whole	Vanilla Sauce:
1 cup heavy cream	½ cup butter-unsalted, melted
15 oz. Pumpkin puree	½ cup sugar-granulated
2/3 cup brown sugar-light	½ cup brown sugar-light, firmly packed
6 Eggs-large, separated	½ cup heavy cream
1 ½ tsp. Cinnamon-ground	1 tbsp vanilla extract

Directions

1. Heat oven to 350°F (175°C). Grease and flour (2) 9-inch round aluminum baking pans or a 1-1/2 qt. casserole dish.
2. Cube breads 1 1/2-inch cubes. Place bread cubes onto baking sheets. Bake 8-10 minutes or until toasted.
3. Combine toasted bread cubes and raisins in metal mixing bowls or prepared casserole dish; set aside.
4. In a bowl, combine the milk, pumpkin, egg yolks, brown sugar, cinnamon, nutmeg, salt and cloves. In a small bowl, beat egg whites until stiff, fold into pumpkin mixture. Pour over bread cubes and toss gently. Sprinkle with remaining nuts.
5. Bake, uncovered, at 350°F for 1 hour or until knife inserted in the center comes out clean.

VANILLA SAUCE

1. Meanwhile, combine all sauce ingredients except vanilla extract in 1-qt saucepan. Cook over medium heat, stirring occasionally, 5-8 minutes or until mixture thickens and comes to a full boil. Carefully stir in 1 tbsp. vanilla extract.
2. Pour desired amount of vanilla sauce over top of your freshly baked Pumpkin Bread Pudding