

Pumpkin Bread Pudding with Caramel Sauce

Yield: 6 servings

Bread Pudding Ingredients:

1 cup half and half
1 cup pure pumpkin puree (canned pumpkin)
1/2 cup brown sugar
2 large eggs
1 teaspoon pumpkin pie spice
1 teaspoon pure vanilla extract
5 cups small-cubed Challah or brioche bread
1/4 cup dried cranberries

Topping:

2 tablespoons granulated sugar mixed with
1/4 teaspoon ground cinnamon

Caramel Sauce:

1 and 1/2 cups sugar
1/2 cup water
1 cup heavy cream
1/2 teaspoon pure vanilla extract
1 tablespoon cold unsalted butter
pinch of Kosher salt



Step 1: Pre-heat oven to 350°F. Grease an 8" square baking dish well.

Step 2: Whisk together half and half, pumpkin, brown sugar, eggs, pumpkin pie spice, and vanilla in a medium bowl.

Step 3: Fold in bread cubes – careful not to break them up. Stir in cranberries. Let stand for 15 minutes. Sprinkle topping evenly over bread pudding. Bake until pudding is set – about 30 minutes.

Step 4: *For the caramel sauce:*

Step A: Heat the cream and vanilla in the microwave until warm – about 45 seconds.

Step B: Whisk water and sugar in a medium-sized saucepot and cook over high heat to boil the sugar until it turns a light brown. This should take about 12 minutes. Be careful and watch it otherwise you could burn the sugar.

Step C: When the sugar turns brown, turn the heat off and carefully add the cream and vanilla – and back up as it will bubble-up as you add it to the hot sugar.

Step D: Turn the heat back on and simmer the mixture until the sauce is smooth and thickened. Add the cold butter and a pinch of salt and stir until melted. Serve the warm sauce with or over the bread pudding.

Step 5: When the pudding is done baking, give it a few minutes to rest before cutting into it and serving. Make sure to pour some of the caramel sauce on top of each piece you serve.