

Pumpkin Bread Pudding with Caramel Sauce by Lynn's Recipes



Lynn demonstrates how to make a delicious dessert, suitable for Thanksgiving -- Pumpkin Bread Pudding with Caramel Sauce. This is a super easy and impressive dessert.

Ingredients:

Bread Pudding:

- 2 cups half and half
- 1 (15 ounce) can pumpkin
- 1 cup brown sugar
- 2 eggs
- 1-1/2 teaspoons pumpkin pie spice
- 1-1/2 teaspoons cinnamon
- 2 teaspoons vanilla extract
- 12 cups cinnamon raisin bread, crusts removed and cut into 1" cubes

Caramel Sauce:

- 1-1/4 cups brown sugar
- 1/2 cup butter
- 1/2 cup heavy cream

Bread Pudding:

Set bread cubes out for a few hours or place in the oven for about 5-10 minutes while it is preheating to allow them to dry out slightly.

Preheat oven to 350°. Spray a 9x13" baking dish with cooking spray.

In a large bowl, combine all of the ingredients for the bread pudding, except the bread and mix

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well. Gently stir in the bread cubes. Pour mixture into the prepared baking dish and let sit for 15 minutes. Bake 40 minutes.

Caramel Sauce:

Bring brown sugar and butter to a boil over medium heat and let boil 1 minute. Remove from heat and whisk in heavy cream. Allow to cool slightly.

Pour caramel sauce over bread pudding and serve warm.

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