



PUMPKIN BREAD PUDDING

PREP: 15 min COOK: 45 min
TOTAL: 1 hr SERVES: 6

BREAD PUDDING

8 cups French bread, cut into 1/2-inch cubes	1/2 teaspoon allspice
2/3 cup brown sugar	1/2 teaspoon nutmeg
4 large eggs	1/4 teaspoon cloves
1 cup milk	1/2 teaspoon salt
2 cups pumpkin puree	2 teaspoons vanilla extract
1 cup heavy cream	1/2 cup cranberries
1 teaspoon cinnamon	1/2 cup raisins

1. Place bread in a large mixing bowl. In another mixing bowl, combine the next 11 ingredients; whisk. Add the cranberries and raisins.

2. Pour the mixture over the cubed bread and

press the bread down until covered. Allow to rest for 10 minutes.

3. Preheat oven to 350 degrees.

4. Transfer mixture to a 9-inch baking dish. Bake for 30 minutes or until the center is set.

RUM SAUCE

1 cup heavy cream	2 tablespoons unsalted butter
1/2 cup milk	1 teaspoon vanilla extract
1/4 cup brown sugar	Pinch salt
2 tablespoons cornstarch	
1/3 cup spiced rum	

1. Combine the cream, milk and brown sugar in a saucepan. Bring to a simmer on medium.

2. Whisk the cornstarch and rum. Pour into the saucepan, whisking constantly. Reduce heat to medium-low and simmer for 10

minutes or until thickened. Remove the saucepan from the heat; add butter, vanilla extract and salt and stir until smooth.

3. Divide the bread pudding between serving bowls and top each with prepared rum sauce.