

Pumpkin Bread Pudding - Liz's

Recipe By : UCLA LODGE
Serving Size : 1
Categories : Desserts

<u>Amount</u>	<u>Measure</u>	<u>Ingredient</u>	<u>Preparation</u>
2 1/2	pounds	Bread 1/2"x1/2" dice	
2 1/2	cups	Heavy Cream	
2 1/2	cups	Half & Half	
2 1/4	pounds	Pumpkin Puree, canned	
3 3/4	cups	Sugar Granulated	
10	each	Eggs, large	
1 3/4	tablespoons	Pure Vanilla Extract	
2 1/2	tablespoons	Pumpkin Spice	
7 1/2	tablespoons	Butter, melted	
		Pumpkin Spice	
2	teaspoons	Cinnamon, ground	
1/8	teaspoon	Nutmeg, ground	
1/4	teaspoon	Ginger, ground	
1/4	teaspoon	Cloves, ground	
1/2	teaspoon	Allspice	
		Cinnamon Sugar Topping	
1/8	cup	Granulated Sugar	
1/8	teaspoon	Cinnamon, ground	

1. Preheat oven to 350-degrees
2. Cut bread into 1/2" squares
3. Combine, eggs, cream, half and half, sugar, vanilla, and pumpkin spice together well.
4. Add melted butter into the mixture.
5. Mix together all the ingredients well.
6. In 2" hotel pan that has been sprayed with food release, spread bread mixture evenly into the pan.
7. Sprinkle the top with cinnamon-sugar mixture.
8. Bake for 45 minutes until firm.
9. Allow pudding to set for 1-2 hours before cutting into squares.
10. Bread pudding can be frozen until the day it is served.

Notes : Recipe yields 1 - 32 cut - Hotel Pan

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