

CARMEL-PECAN-PUMPKIN BREAD PUDDING

By Dean Randall – Principal Bassett High school courtesy Beth Jones

Bread Pudding Ingredients:

- 4 large eggs
- 2 15 ounce cans Pumpkin
- 1½ cups milk
- 1 cup half and half
- 1 cup granulated sugar
- 1 tsp. ground cinnamon
- ½ tsp. salt
- ½ tsp. nutmeg
- ½ tsp. vanilla extract
- 1 (12 ounce) French Beard Loaf, cut into 1-inch pieces (about 10 cups)

Dean's Notes: The recipe doesn't call for ginger, but I used 1/2 tsp. ginger as well



Caramel-Pecan Sauce Ingredients:

- 1 cup pecans, chopped
- 1 cup firmly packed light brown sugar
- ½ cup butter
- 1 tbsp. light corn syrup
- 1 tsp. vanilla extract

Directions:

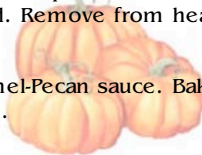
Lightly beat eggs. Whisk eggs together with remaining ingredients (except bread). Add bread, stirring to thoroughly coat. Cover with plastic wrap and chill for 8 to 24 hours.

Preheat oven to 350 degrees. Spoon bread mixture into lightly greased 13 x 9 inch baking dish. Cover with aluminum foil. Bake covered 35 minutes. Uncover and bake 15 minutes.

During last 15 minutes of baking, prepare sauce. Heat pecans in medium skillet over medium-low heat, stirring often, 3-5 minutes or until lightly toasted and fragrant.

Cook brown sugar, butter, and corn syrup in a small saucepan over medium heat, stirring occasionally, 3 to 4 minutes or until sugar is dissolved. Remove from heat, stir in vanilla and pecans.

Remove bread pudding from oven; drizzle with Caramel-Pecan sauce. Bake 5 minutes or until sauce is thoroughly heated and begins to bubble.



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