

## **Pumpkin Bread Pudding**

**I just love pumpkin- pumpkin pie, pumpkin butter and of course pumpkin bread, so making pumpkin bread pudding is a natural for me. The problem is sharing. This tastes as good warm as it does cold.**

### **Bread pudding**

- 1 cup half and half
- 1 cup egg nog
- 1 15-ounce can pure pumpkin
- 1 cup (packed) plus 2 tablespoons dark brown sugar
- 2 large eggs
- 1 1/2 teaspoons pumpkin pie spice
- 1 1/2 teaspoons ground cinnamon
- 1 1/2 teaspoons vanilla extract
- 5 cups 1/2-inch cubes egg bread (about 10-ounces)
- 5 cups pumpkin muffins- cut into cubes
- 1/2 cup golden raisins

### **Caramel sauce**

- 1 1/4 cups (packed) dark brown sugar
- 1/2 cup (1 stick) unsalted butter
- 1/2 cup whipping cream

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## **Preparation**

### **For bread pudding:**

Preheat oven to 350°F. Whisk half and half, pumpkin, dark brown sugar, eggs, pumpkin pie spice, cinnamon and vanilla extract in large bowl to blend. Fold in bread cubes and pumpkin muffins. Stir in golden raisins. Transfer mixture to 11x7-inch glass baking dish. Let stand 15 minutes. Bake pumpkin bread pudding until tester inserted into center comes out clean, about 40 minutes.

### **Preparing the caramel sauce:**

Whisk brown sugar and butter in heavy medium saucepan over medium heat until butter melts. Whisk in cream and stir until sugar dissolves and sauce is smooth, about 3 minutes.

Serve warm with caramel sauce.