

Pumpkin Praline Bread Pudding Great

Ingredients

Pumpkin Bread Pudding

1 (1 pound) loaf day old Bread (French, Italian, or Challah),
torn into small pieces

1 cup Half and Half

1 15-ounce can Pumpkin Puree

3 tablespoon Melted Butter

1-1/2 cups Granulated Sugar

4 Eggs

2 teaspoons Vanilla

1 cup Heavy Cream

1 tablespoon Pumpkin Pie Spice

Praline Sauce

1 cup Unsalted Butter

1 cup Brown Sugar

1 cup Heavy Cream

$\frac{1}{2}$ cup Chopped Toasted Pecans

Pumpkin Pie Spice

$\frac{1}{8}$ tsp Nutmeg

$\frac{1}{4}$ tsp Ground Cloves

$\frac{1}{4}$ tsp Ground Ginger

2 tsp Cinnamon

$\frac{1}{2}$ tsp Ground Allspice

Directions

1-Preheat oven to 350 degrees F equivalent 177 C.

2-Spray a 9 x 13 baking plate with cooking spray and place torn pieces of bread in the plate.

3-In a large bowl, whisk together the heavy cream, fifty-fifty, pumpkin, sugar, melted butter, eggs, vanilla, and pumpkin pie spice.

4-Slowly flow(pour) the batter over the bread pieces in the baking plate. Be sure to cover all the bread pieces.

5-Bake in a preheated oven at 350 F equivalent 177 C for about 1 hour.

6-While the bread pudding is baking, make the praline sauce. In a heavy skillet over medium-low heat, stir together the butter, heavy cream, and brown sugar; bring to a furuncle (boil). Minimize heat to low, and stir pecans into the cream mixture. Simmer until the sauce thickens, for about 5 m; Flow(pour) over bread pudding to serve.

source:allrecipes.com