

Caramel-Pecan-Pumpkin Bread Puddings

MAKES 11 SERVINGS HANDS-ON TIME **27 MIN.**
TOTAL TIME 9 MR., 22 MIN.

BREAD PUDDINGS

- 4 large eggs
- 2 (15-oz.) cans pumpkin
- 1 ½ cups milk
- 1 cup half-and-half
- 1 cup granulated sugar
- 1 tsp. ground cinnamon
- ½ tsp. salt
- ½ tsp. ground nutmeg
- ½ tsp. vanilla extract
- 1 (12-oz.) French bread loaf, cut into 1-inch pieces (about 10 cups)

CARAMEL-PECAN SAUCE

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

1 Prepare Bread Puddings: Whisk together eggs and next 8 ingredients in a large bowl until well blended. Add bread pieces, stirring to thoroughly coat. Cover with plastic wrap, and chill 8 to 24 hours.

2 Preheat oven to 350. Spoon bread mixture into 11 (6-oz.) lightly greased ramekins. (Ramekins will be completely full, and mixture will mound slightly.) Place on an aluminum foil-lined jelly-roll pan.

3 Bake at 350 for 50 minutes shielding with foil after 30 minutes.



4 During last 15 minutes of baking. prepare Caramel-Pecan Sauce: Heat pecans in a medium skillet over medium-low heat, stirring often, 3 to 5 minutes or until lightly toasted and fragrant.

5 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.

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

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One-Dish Caramel-Pecan-Pumpkin Bread Pudding:

Prepare recipe as directed in Step 1. Spoon chilled bread mixture into a lightly greased 13- x 9-inch baking dish. Cover with aluminum foil. Bake covered, at 350 degrees for 35 minutes. Uncover and bake 15 minutes. Proceed with recipe as directed in steps 4-6.

RECIPE FROM STEPHANIE BYWATI