

# Pumpkin Bread Pudding with Orange Ginger Custard Sauce

Dianne Phillips, cookbook author, cooking instructor (from one of her cookbooks)



**Servings: 12**

*If you can't find challah bread, use King's Hawaiian Bread. IF DOING SO, reduce the sugar to 2/3 cup (King's bread is sweetened). Also, If the challah is quite dense, increase the amount of the pumpkin mixture (i.e., 2 cups cream, more pumpkin, 5 or 6 eggs, more brown sugar and spices) as it will soak up all of the liquid and could be too dry once baked. You want the bread pudding to have some looseness to it and be very moist.*

1 pound challah, or other egg bread, torn into chunks (about 9 cups)

1 1/2 cups heavy cream

16 ounces pumpkin puree, canned, Libby's

4 large eggs

1 cup firmly packed light brown sugar

2 teaspoons ground cinnamon

1/4 teaspoon ground cloves

1/4 teaspoon ground nutmeg

1/8 teaspoon ground ginger

Orange Ginger Custard Sauce (see adjoining recipe)

1. When ready to bake this, preheat oven to 350°. Read Notes section regarding the challah.

2. Coat 13 x 9-inch baking dish with cooking spray. Put torn bread in large bowl. In another large bowl, whisk eggs until smooth, then add cream, pumpkin, brown sugar and all spices. Mix well with whisk. Pour over bread and stir to blend, pushing bread down into mixture. Transfer to prepared dish. Cover with foil and refrigerate for at least 12 hours or up to 72 hours.

3. Bring to room temperature before continuing. Bake pudding (still covered with foil) until puffed and golden brown, 35 to 40 minutes. Remove from oven and let rest for 10 minutes.

4. Serve individual portions in a pool of custard sauce, or drizzle sauce over the top. Variation: Sprinkle pudding with about 1 cup chopped pecans or walnuts before baking.

---

Per Serving (excluding unknown items): 211 Calories; 13g Fat (53.1% calories from fat); 3g Protein; 22g Carbohydrate; 1g Dietary Fiber; 112mg Cholesterol; 44mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat; 1 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>