

# Pumpkin Bread Pudding



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

If you're like me, you're already gathering all the pumpkin recipes for the fall season! You'll want to add this delicious Pumpkin Bread Pudding to your list. It's easy to make and will be a family favorite!

**Serves 12-14**

## Ingredients

15 oz canned pumpkin puree  
2/3 cup brown sugar  
1/3 cup white sugar  
1 tablespoon vanilla  
1 tablespoon cinnamon  
½ teaspoon ground ginger  
½ teaspoon ground nutmeg  
½ teaspoon ground cloves  
¼ teaspoon ground allspice  
1/8 teaspoon salt  
4 eggs  
3 cups half & half  
1 pound French or Italian bread  
loaf, cut into 1" cubes  
Vanilla ice cream, for serving

## Directions

Preheat oven to 350°F.

In a large bowl, stir together the pumpkin, sugars, vanilla, cinnamon, ginger, nutmeg, cloves, allspice, and salt. Whisk in the eggs and half and half.

Put the bread cubes in a 9×13 inch baking dish and pour the pumpkin mixture over the bread. Press down with a spatula to immerse all the bread cubes in the liquid.

Bake in the preheated oven for 40-45 minutes, until golden brown and liquid is absorbed.

Serve warm, topped with ice cream.