

# Pumpkin Praline Bread Pudding



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Recipe by: Laura Vitale

Serves 8-10

**Prep Time: 15 minutes**

**Cook Time: 1 hours 0 minutes**

## Ingredients

### For the bread pudding:

- 1 Loaf of Challa Bread, cut into thick slices
- 1 cup of Heavy Cream
- 1 cups of Whole Milk
- 15oz Can of Pumpkin Puree
- 1/2 cup of Granulated Sugar (or vanilla sugar if you have it)
- 5 Eggs
- 1 Tbsp of Vanilla Extract
- 1 Tbsp of Pumpkin Pie Spice
- Pinch of Salt

### For the sauce:

- 1/2 cup (one stick) of Unsalted Butter, softened at room temperature
- 1/2 cup of Granulated Sugar
- 1/2 cup of Brown Sugar
- 1 cup of Heavy Cream
- 1 cup of Chopped Pecans
- 1/2 tsp of Salt
- 1 Tbsp of Vanilla Extract

1) Stagger the challa slices in a buttered large baking dish (a 9x13 will work for this or a bit smaller) set aside while you make the custard.

2) In a large bowl (or large measuring cup) whisk together the milk, cream, pumpkin puree, pumpkin pie spice, eggs, sugar, vanilla and salt, gently pour over the challa, cover and refrigerate for a minimum of a few hours or overnight.

3) Bake in a 350 degree oven for an hour or until set around the edges, puffed and golden brown, while that bakes, make the sauce.

4) In a saucepan, add the butter and both kinds of sugar, cook over medium heat until butter is melted and sugar begins to cook down, add the cream, vanilla, salt and pecans, reduce the heat to medium low and simmer 5-6 minutes until thick and bubbly, remove from the heat and allow to cool a bit until ready to use.

