

Pumpkin Ale Brioche Bread Pudding

Recipe by A Kitchen Hoor (@flowerfroggirl)



Ingredients

- 2 cups fat free half and half
- 1 cup egg substitute
- 1/2 cup granulated sugar
- 1 tablespoon vanilla extract
- 3/4 cup canned pumpkin
- 1 cup pumpkin ale concentrate
- 1 teaspoon pumpkin pie spice
- 4 cups brioche bread, cubed

Cooking Directions

1. Place 12 ounces pumpkin ale in a small saucepan over medium-high heat. Bring to a boil then reduce heat to a simmer and cook until reduced to 1 cup.
2. Preheat oven to 350.
3. Combine ale concentrate with the half and half and egg substitute. Add sugar, vanilla, pumpkin, and pumpkin pie spice. Stir until combined.
4. Toss bread into the bottom of a 9 by 13 baking pan coated with cooking spray. Pour pumpkin mixture over bread. Press the bread down to ensure all pieces of bread are submerged.
5. Bake at 350, covered, for 45 to 50 minutes or until set in center.