

Pumpkin Bread Pudding with Caramel Sauce

2 cups half-half
1-15 oz can pumpkin—use $\frac{3}{4}$ of can
1 cup and 2Tbsp brown sugar
2 eggs
1 $\frac{1}{2}$ tsp pumpkin pie spice
1 $\frac{1}{2}$ tsp cinnamon
1 $\frac{1}{2}$ tsp vanilla
10 cups cubed Hawaiian bread

Mix together and bake in round casserole dish for 1 hour at 350 degrees.

Caramel Sauce

1 $\frac{1}{4}$ cups brown sugar
1 stick butter
 $\frac{1}{2}$ cup whipping cream

Whisk together and add cream stirring until sugar is dissolved and creamy.

Serve warm caramel sauce over the Bread Pudding.

Susan

You Go Girl!

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