

Pumpkin Bread Pudding

Ingredients:

8 cups bread cubes
2 cups evaporated milk
1, 15 ounce can pure pumpkin
1 cup packed brown sugar
2 eggs
2 teaspoons pumpkin pie spice
1 1/2 teaspoons cinnamon
2 teaspoons vanilla



Toppings (optional):

caramel topping
whipped cream
ice cream

Directions:

Cube about 10 slices of bread or enough to make 8 cups. Set aside.
Preheat your oven to 350 degrees and take a 2 quart baking dish and spray it with non-stick cooking spray. Set aside.
In a large bowl, add evaporated milk, pumpkin, brown sugar, eggs, pumpkin pie spice, cinnamon and vanilla.
Whisk together until combined.
Add your bread cubes and fold in.
Let this sit for about 10 minutes to allow the bread to soak up the liquid.
Pour the mixture into your prepared baking dish.
Bake in the oven for about 40 minutes.
This is delicious drizzled with caramel topping and whipped cream or even ice cream on top.

Amy Lynn's Kitchen
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