



Tastes of the Season

Pumpkin Cheesecake Bread Pudding

INGREDIENTS:

15 slices of brioche or assorted pastries

For Custard:

16 oz cream cheese, at room temperature

1 cup sugar

1 (15 oz.) can of pumpkin

2 cups of milk

1 cup heavy cream

1 tsp vanilla

¼ teaspoon salt

1 tsp each of: all spice, ginger, nutmeg
and cinnamon

For Topping

½ cup brown sugar, packed

1 tablespoons butter, melted

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DIRECTIONS:

Put rack in the middle of a preheated 350 degree oven. Coat 13 by 9 inch baking dish. Cut bread or pastries in 2 inch cubes.

To make custard, mix cream cheese with sugar in a bowl until smooth. Mix eggs, pumpkin, milk, heavy cream, vanilla, salt, allspice, ginger, nutmeg, and cinnamon in a bowl of a standing mixer. Beat until smooth. Add cream cheese mixture and combine.

Pour ½ cup pumpkin mixture custard in bottom of baking dish. Completely cover bottom with a layer of mixture. Lay the bread or pastry over the mix and cover with half of the custard mixture. Add remaining bread and custard in layers.

Mix topping ingredients and add on top of bread pudding.

Cover with foil. Bake 1 hour and 20 minutes or until top is nicely browned and custard has risen to the top of baking dish.

Allow to cool on a rack for 1 hour. Serve slightly warm