

Pumpkin Bread Pudding Recipe: A Warm and Spiced Dessert

1. Perfectly Balanced Flavors:



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 4 cups of cubed bread (preferably stale or day-old bread)
- 1 cup of pumpkin puree
- 2 cups of milk (or a non-dairy alternative)
- 3 large eggs
- 1 cup of brown sugar
- 1 teaspoon of vanilla extract
- 1 teaspoon of ground cinnamon
- 1/2 teaspoon of ground nutmeg
- 1/4 teaspoon of salt
- Optional: 1/2 cup of raisins or chopped nuts

DIRECTIONS

- 1. Preheat the : Oven:** Begin by preheating your oven to 350°F (175°C). This ensures that your bread pudding bakes evenly.
- 2. Prepare the : Bread:** In a large mixing bowl, combine the cubed bread with any optional ingredients like raisins or nuts. This step allows the bread to soak up the flavors later.
- 3. Mix the : Custard:** In another bowl, whisk together the pumpkin puree, milk, eggs, brown sugar, vanilla extract, cinnamon, nutmeg, and salt until smooth. This mixture is the heart of your pudding.
- 4. Combine:** Pour the custard mixture over the bread cubes, ensuring that all pieces are well-coated. Let it sit for about 10 minutes to allow the bread to absorb the liquid.
- 5. Bake:** Transfer the mixture to a greased baking dish and bake for 45 minutes, or until the top is golden brown and a knife inserted in the center comes out clean.
- 6. Cool and : Serve:** Allow the bread pudding to cool for a few minutes before serving. It can be enjoyed warm or at room temperature, and it pairs beautifully with whipped cream or vanilla ice cream.

TIPS FOR SUCCESS

Use Stale Bread: Day-old bread works best as it absorbs the custard without becoming too mushy.

Experiment with Flavors: Feel free to add chocolate chips, caramel sauce, or even a splash of bourbon for an adult twist.

Make Ahead: You can prepare the mixture a day in advance and refrigerate it overnight.

Just bake it when you're ready to serve.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pumpkin-bread-pudding-recipe-a-warm-and-spiced-dessert/>