

Serve with hard sauce for dessert - or with vanilla yogurt for breakfast!

PREP: 20 MINS

BAKE: 40 MINS

REST: 20 MINS

INGREDIENTS

1 baguette, cut into 1" cubes and left unwrapped on the counter for about an hour. (or use day old bread, brioche, or Hawaiian rolls)
2 cans @ 12 oz each
 evaporated milk
2 cans at 14.5 oz each
 pureed pumpkin
1 can at 14 oz
 sweetened condensed milk
4 large eggs
½ cup brown sugar
1 tsp rum extract
 OR 1 TB dark rum
1 tsp vanilla
2 ½ tsp pumpkin pie spice
1 ½ tsp ground cinnamon
½ tsp salt
1 cup pecan pieces toasted (see directions below)

HARD SAUCE

Brown sugar-rum sauce
½ cup brown sugar
2/3 cup heavy cream
2 tsp rum extract
 OR 2 TB dark rum
1 tsp pure vanilla
1 tsp ground cinnamon
½ cup confectioner's sugar
 (AKA powdered sugar)

ADVANCE PREP

Spread pecans in a single layer on a baking sheet. Toast in a pre-heated 350 °F oven for 6 minutes. When time is up, immediately remove from the hot pan on to a cold dinner plate and set aside to cool.

DIRECTIONS

1. Increase the oven temperature to 375°F.
2. Spray a 13 x 9 inch baking dish with cooking spray. Set aside.
3. In a large mixing bowl, mix together the evaporated milk, pumpkin, sweetened condensed milk, eggs, brown sugar, rum, vanilla, pumpkin pie spice, cinnamon, salt.
4. Add the bread to the custard. Press the bread pieces into the custard. Let the bread soak up the custard for about 20 minutes.
5. Using a large spatula, fold in the pecans and chocolate chips.
6. Pour the mixture evenly into the baking dish. Bake for 35-40 minutes or until the top is crusty and golden.
7. Allow the bread pudding to stand for 20 minutes before serving.

HARD SAUCE

In a small saucepan over medium low heat, combine the brown sugar and cream. Bring to a simmer. Don't turn away from this, because it can boil over very quickly, and it is very easy to burn yourself!

Cook until the sugar is melted and the sauce is smooth. Do not boil.

9. Remove from the heat and add the rum, vanilla, cinnamon and confectioner's sugar. Stir until all of the confectioner's sugar has dissolved.

10. Pour the brown sugar-rum sauce over the hot bread pudding.

11. Dust with cinnamon and serve with a dollop of fresh whipped cream if desired.

12. Serve warm.

Please note that what I made for the video was a half portion of this recipe, so don't base your estimate on what I showed on camera.