



Pumpkin Nutmeg Bread Pudding with Cinnamon Crème

Serves 12

9x13-inch baking pan, buttered

Oven preheated at 350°F

14-oz.	loaf of brioche bread, cut into small cubes	1-1/2 cup	heavy cream
3/4 cup	packed brown sugar	1/4 cup	bourbon
3 large	egg yolks	1 tsp.	pure vanilla extract
2 large	eggs	1 tsp.	cinnamon
15-oz can	pumpkin puree	1/2 tsp.	kosher salt
1-1/2 cup	whole milk	1/4 tsp.	ground nutmeg
		1/4 tsp.	ground ginger

1. Place bread into buttered pan. Set aside.
2. In a large pourable bowl, whisk sugar, egg yolks, eggs, pumpkin, milk, cream, bourbon, vanilla, salt, nutmeg, and ginger until smooth.
3. Pour over bread making sure it is totally submerged. Let rest for 20 minutes to soak in the mixture.
4. Place in preheated oven and bake until a knife inserted into the center comes out clean, about 40 to 45 minutes.
5. Let cool completely, Serve with whipped cream.