

Pumpkin Bread Pudding

Butter for greasing the pan

1 c. raisins

¼ c. bourbon (optional)

¼ c. boiling water

1 lb. pumpkin puree (or 1 can of prepared pumpkin – NOT pie filling)

4 eggs

1 c. brown sugar, packed

1 ½ c. milk

2 tsp. vanilla

1 T. pumpkin pie spice

Pinch of salt

Leftover bread – white, wheat, Italian, French or challah totaling 12-14 oz. (don't use rye or savory breads)

Soak the raisins in the bourbon and hot water to plump, about ½ hour. Heat the oven to 350 degrees.

Butter a 9 X 12 or large oval baking dish. Tear the bread into bite size pieces.

In a large bowl beat the eggs. Add the pumpkin, brown sugar, milk, vanilla and pumpkin pie spice. Mix until well blended. Add the bread cubes and stir to coat.

Drain the raisins and add to the bread and custard mixture, folding them in.

Place the pudding into the prepared pan, smoothing it to even the top.

Bake for 45 minutes to an hour, until the custard is set and the top is brown. Start checking at 45 minutes for doneness.

Serve with a good caramel sauce, and, what else? Pumpkin ice cream.