

Pumpkin Pie Bread Pudding with Spiced Cream Cheese Topping



This recipe blends three of my favorite things: Pumpkin Pie, Croissants and Bread Pudding. In my opinion, this is easier than making the pie because you do not have to mess with making a crust. (yes, I detest store-bought crusts)

Ingredients

16 heaping cups of stale croissants, cut or torn into cubes

1-1/2 cups sugar

1 tsp salt

2 1/2 tsp cinnamon

1 tsp ground ginger

3/4 tsp ground cloves

6 large eggs

2 - 15oz. cans Libby's 100% Pure Pumpkin

2 - 12oz can Evaporated Milk

12 oz. Heavy Cream or Half and Half

Preparation

Place croissant cubes in a large bowl. Set aside.

In a similar large bowl, combine sugar, salt and spices. Add eggs. Using an electric mixer cream eggs with sugar and spices. Add pumpkin and evaporated milk and heavy cream and blend until custard is completely blended.

Pour custard over the croissant cubes. Using a rubber spatula, carefully fold the custard into the cubes until all are coated. Allow to rest for 1 hour so that croissants completely absorb the custard.

Fifteen minutes before the resting period ends, preheat oven to 350 degrees.

Butter or spray your 10x14 glass baking dish. At the hour, pour the mixture into the dish and spread out evenly.

Place in 350 degree oven uncovered for 45 minutes or until an inserted knife comes out clean. Allow to cool for 20 minutes before serving.

Substitutions:

Stale bread can be substituted for stale croissants (bread only may not need full hour to absorb the custard.)

If you like the nutmeg and allspice flavors used in pre-mixed pumpkin pie spice, you can use it in place of the cinnamon, clove and ginger. The amount is 1 Tbs plus a half teaspoon of pumpkin pie spice. The flavor will be slightly different.

Spiced Cream Cheese Topping

Ingredients

1 - 12 oz container Whipped Cream Cheese
1 cup powdered sugar
1/2 tsp cinnamon
1/4 tsp ground ginger
1/4 tsp ground cloves
4 Tbs heavy cream

Preparation

Place whipped cream cheese in a medium bowl. Add powdered sugar and spices, Using an electric mixer, blend until creamy. Add heavy cream a tablespoon at a time until all are blended in. Refrigerate until its time to serve.

Bread pudding is best warm or at room temperature.

Place a dollop of the topping onto each serving.

Enjoy!