

# Pumpkin Bread Pudding

From [bakingbetter.com](http://bakingbetter.com)

½ recipe pumpkin bread (recipe available @[bakingbetter.com](https://www.bakingbetter.com))

4 cups milk or half and half

4 eggs

¾ cup granulated sugar

1 cup pumpkin puree (solid pack, not pumpkin pie mix)

2 teaspoons vanilla extract

Freshly whipped cream for topping.

Preheat oven to 325 degrees. Place a 9x13 greased cake pan inside of a larger roasting pan with enough water to come half way up the sides of the 9x13 pan.

Cube the prepared pumpkin bread and spread out on a cookie sheet. Place in oven for 15-20 minutes or until it starts to dry out a bit and lightly brown. Remove and set aside to cool.

In a large bowl combine the milk, sugar, eggs, pumpkin and vanilla. Whisk until well combined. Stir in the cubed pumpkin bread, and place in greased 9x13 pan. Bake for 45-50 minutes or until the custard is set.

Cool for about 20 minutes. Good served warm.