

Pumpkin Apple Bread Pudding with Caramel Sauce

Servings (9)

- 2 eggs large
- 1 can Pumpkin 15-oz.(not pumpkin pie mix)
- 3/4 cup milk
- 1/2 cup half-and-half
- 1/2 cup granulated sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon vanilla extract
- 1 loaf French bread cut into 1/2-inch(about 5-6 cups), 9-oz.(or a good quality cinnamon bread
- 1 small apple peeled and diced into 1/4-inch pieces
- 1/2 cup Butter
- 1/2 tablespoon light corn syrup
- 1 tablespoon heavy cream
- 1/2 cup light brown sugar firmly packed
- 2 tablespoon Bourbon Liqueur

INSTRUCTIONS

1. Cut the bread into cubes and lightly toast. (or cut and let dry overnight)
2. Dice the apples and sauté in butter for 5 minutes over medium heat.
3. In a medium mixing bowl, whisk the eggs. Add and whisk in pumpkin, milk, half-and-half, sugar, cinnamon, salt, nutmeg and vanilla extract until well blended. Add bread and apple, stirring gently. Make sure all the bread pieces are well coated. Cover and chill for 4 to 24 hours. (if using a high end cinnamon bread leave out 1/2 teaspoon cinnamon)
4. Preheat oven to 350°. Spoon bread mixture into lightly greased glass 7x11 inch pan (use 9x13 inch if you double the recipe). Cover with foil.
5. Bake at 350° for 35 minutes. Remove the foil and continue baking for another 15-20 minutes. The center should be set, not gushy.
6. Make the caramel sauce: melt butter in small saucepan over medium heat. Mix in the corn syrup, and then the brown sugar. Stir until the sugar dissolves and mixture comes to a low boil (you'll see bubbles). Stir in the cream – should lighten in color. Remove from heat. Stir in Mystic.
7. Serve the bread pudding out of the oven or cooled to room temperature, drizzling the caramel sauce over it.