



TATE'S BAKE SHOP RECIPE OF THE MONTH CLUB



October 2010

As soon as Labor Day is over, sometimes just the day after and with temperatures still in the 80's, customers come in to the shop asking for baked goods with pumpkin! Since our maple bread pudding and chocolate bread pudding are so successful, I thought a fall addition made with pumpkin would be perfect. This dessert takes very little time and can be made in advance. Serve as is or drizzle with caramel sauce or top with fresh whipped cream.

*Cheers,
Kathleen*

Pumpkin Pecan Bread Pudding

Ingredients

6 eggs
 3 cups heavy cream
 ¾ cup pure maple syrup
 1 cup sugar
 ¾ cup packed pumpkin puree
 2 teaspoons cinnamon
 1 teaspoon ground ginger
 ½ teaspoon allspice
 ½ teaspoon nutmeg
 ¼ teaspoon salt
 1 teaspoon maple extract or pure vanilla
 4 cups bread, cubed (French baguette or brioche or plain white) If you use a soft, commercial white bread, you will not have to refrigerate overnight.
 ¾ cup pecans, coarsely chopped

Directions

Preheat oven to 325 degrees.

Scatter bread cubes on the bottom a 9-inch square pan. Set aside.



TATE'S BAKE SHOP



SO MANY COOKIES.
SO LITTLE TIME.

AVAILABLE HERE



In a large mixing bowl, whisk eggs.

Add cream, maple syrup, sugar, pumpkin, cinnamon, ginger, allspice, nutmeg, maple or vanilla extract and salt. Whisk till combined.

Pour mixture over bread.

Let sit overnight in the refrigerator.

Remove from refrigerator and sprinkle pecans over the top and press them into the mixture.

Bake: 1 hr. 15 minutes or until a knife inserted in the middle shows no liquid.

Yield: 9-inch square pan

Serves: 8



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