

# Pumpkin Bread Pudding

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*This bread pud is a wintery treat that's perfect for using up any pumpkin leftovers. You could also use carrots in place of the pumpkin for a twist on carrot cake.*

## Ingredients:

350ml full fat milk  
120g white bread, torn into pieces  
60g dark chocolate, chopped into small pieces  
2 tbsp. brown sugar  
130g caster sugar  
185g pumpkin, pureed  
1 egg + 3 egg yolks  
Dash of vanilla extract  
Pinch of salt  
1 tsp. ground allspice

## Directions:

1. Preheat the oven to 180C and grease a small baking dish.
2. Whisk together the eggs until smooth and fluffy, then gradually whisk in the milk along with the caster sugar, vanilla extract, salt, ground allspice and pumpkin. Whisk until completely smooth.
3. Pour the mixture over the bread and allow it to sit for five minutes. Put the mixture into the baking dish and then sprinkle the chocolate and brown sugar over the top.
4. Cook the pudding for 40 minutes, until golden brown and fluffy and serve with runny cream.

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