

**SMALL BITE OF THE MONTH- NOVEMBER 2010**

**Pumpkin Bread Pudding**

**(serves 8)**

****

**Ingredients**

* 1 cup heavy cream
* 3/4 cup canned solid-pack pumpkin
* 1/2 cup whole milk
* 1/2 cup sugar
* 3 large eggs
* 1/2 teaspoon salt
* 1 teaspoon ground cinnamon
* 1/2 teaspoon ground ginger
* 1/4 teaspoon ground allspice
* Pinch of ground cloves
* 5 cups cubed (1-inch) day-old baguette or crusty bread
* 3/4 stick unsalted butter, melted

**Preparation**

Preheat oven to 350°F with rack in middle.

Whisk together cream, pumpkin, milk, sugar, eggs, yolk, salt, and spices in a bowl.

Toss bread cubes with butter in another bowl, then add pumpkin mixture and toss to coat. Transfer to an ungreased 8-inch square baking dish and bake until custard is set, 25 to 30 minutes.