



## **Pumpkin Bread Pudding with Cranberry Ice Cream and Caramel Rum Sauce**

4 ½ cups half and half  
1 ½ cups sugar  
3 loafs of stale French bread crust removed and cubed (about 8 cups)

½ cup honey  
1 teaspoon cinnamon  
3 cups pumpkin puree  
7 egg yolks  
2 whole eggs  
2 tablespoon amaretto  
2 teaspoon vanilla bean paste or vanilla extract  
½ teaspoon ground nutmeg  
¼ teaspoon salt

Preheat oven to 350 °F. Mix bread cubes with honey and cinnamon, pour into 9 ½ x 11 buttered cake pan, set aside. In a saucepan over low heat stir half and half and sugar continue heating until sugar dissolves. Remove saucepan from heat; cool mixture to lukewarm.

Whisk pumpkin, yolks, whole eggs, amaretto, vanilla, nutmeg and salt in medium bowl until blended. Add half and half mixture; whisk until smooth. Pour pumpkin custard over bread in pan . Let stand 30 minutes, occasionally pressing on bread to submerge. Bake at 30-45 minutes or until a knife inserted into center comes out clean,. Transfer puddings to rack and cool completely. Cover and refrigerate at least 4 hours or overnight.

### **For Cranberry Ice Cream**

*Here is a case where canned whole cranberries have a place. Be sure to buy the highest quality to get the best berries.*

½ gallon of premium vanilla ice cream  
\*½ can (or more to taste) of whole cranberries  
2 teaspoons of fresh orange zest

Soften vanilla ice cream. Stir in cranberries and orange zest, adjusting cranberries to taste. Spoon into freezer safe container and refreeze.

### **For Caramel Rum Sauce**

Makes about 1 cup

1/2 cup sugar  
1/2 cup firmly packed brown sugar  
1/2 cup whipping cream  
1/2 cup (1 stick) butter  
1/4 cup rum

Combine sugars and cream in top of double boiler. Set over gently simmering water and cook 1 1/2 hours, replenishing water in bottom of double boiler as necessary. Add butter and continue cooking 30 minutes. Remove from heat and beat well. Add rum and blend thoroughly. Serve warm.

**To Serve:**

Warm the bread pudding by popping individual pieces in the microwave, gently . reheat desired amount in a low oven. Top with cranberry ice cream and warm caramel rum sauce. Garnish with mint and dried cranberries.

\* For a restaurant look. Cut the bread pudding in a circular shape, using a clean can (from the pumpkin) or drinking glass. The leftover whole cranberries could be pureed and used as a garnish (just a small amount for color), along with the caramel rum sauce. Garnish with fresh mint.