

Harvest Bread Pudding

From LIBBY'S® , a brand of Nestle



Ingredients:

8 to 10 slices cinnamon raisin bread,
crusts removed
1 3/4 cups (15 oz. can) LIBBY'S®
Solid Pack Pumpkin
2 cups milk
3/4 cup granulated sugar
3 eggs, lightly beaten
1/2 tsp. ground cinnamon
1/2 tsp. pumpkin pie spice
1/4 tsp. salt
1/2 cup raisins
whipped cream (optional)

To Prepare:

Place bread on baking sheet. Bake in preheated 350° oven for 5 minutes. Turn over, bake for additional 3 to 5 minutes or until dry. Remove from oven; cool. Cut into 1-inch cubes.

Beat pumpkin, milk, sugar, eggs, cinnamon, pumpkin pie spice and salt in large bowl. Stir in bread; let stand for 5 minutes. Stir in raisins.

(over)

Pour into greased 1 1/2-quart baking dish.

Bake at 350° for 80 to 90 minutes or until knife inserted near center comes out clean. Serve warm. Top with whipped cream. Makes 6 servings.

Show #118