

Pumpkin Bread Pudding with Caramel Sauce



What you need:

12 slices cinnamon-raisin bread, cut into 1-inch cubes (about 8 cups)
4 eggs
1 cup milk
1 can (15 oz.) pumpkin
1 cup plus 2 Tbsp. packed brown sugar, divided
1 tsp. Pumpkin pie spice, divided
1 tsp. Vanilla
1/2 cup chopped Pecans
1/2 cup Sour Cream
1 cup thawed Whipped Topping
1/4 cup maple-flavored or pancake syrup

Make it:

HEAT oven to 350°F.

PLACE bread cubes in 13x9-inch baking dish sprayed with cooking spray.

BEAT eggs, milk, pumpkin, 1 cup sugar, 1/2 tsp. pumpkin pie spice and vanilla with whisk until well blended. Pour evenly over bread; sprinkle with nuts. Bake 45 min. or until knife inserted in center comes out clean.

MEANWHILE, mix sour cream, remaining sugar and remaining pumpkin pie spice in medium bowl until blended. Stir in whipped topping.

DRIZZLE syrup over pudding. Serve warm topped with sour cream mixture.

Make Ahead

Assemble dessert as directed; cover. Refrigerate several hours or overnight. When ready to serve, heat oven to 350°F. Bake dessert, uncovered, 1 hour or until knife inserted in center comes out clean.

Optional

Omit sour cream, whipped topping and maple-flavored syrup. Top each serving with a light drizzle of warmed caramel ice cream topping.