

EVERBLOSSOM FARM RECIPES

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PUMPKIN BREAD PUDDING WITH CARAMEL SAUCE

It's our very first dessert recipe and it doesn't even require rolling out pie dough. Bread pudding is such an easy dessert to make, yet so decadent...the caramel sauce doesn't hurt either. Try it using one of the sweet **winter squash** you've been getting in your box.

Pumpkin Bread Pudding with Caramel Sauce

Serves 6

Bread pudding

2 cups half and half

1 ½ cups of cooked and mashed pumpkin or butternut squash (or other sweet winter squash in your box)

1 cup (packed) plus 2 tablespoons dark brown sugar

2 large eggs

2 teaspoons pumpkin pie spice (or 1 teaspoon nutmeg and 1 teaspoon allspice)

1 1/2 teaspoons ground cinnamon

1 1/2 teaspoons vanilla extract

10 cups 1/2-inch cubes egg bread (about 10-ounces)

1/2 cup golden raisins (optional)

Caramel sauce

1 1/4 cups (packed) dark brown sugar

1/2 cup (1 stick) unsalted butter

1/2 cup whipping cream

Powdered sugar

For bread pudding: Preheat oven to 350°F. Whisk half and half, pumpkin, brown sugar, eggs, pumpkin pie spice, cinnamon and vanilla extract in large bowl to blend. Fold in bread cubes. Stir in golden raisins if you wish.

Transfer mixture to 11x7-inch baking dish (or two mini loaf pans). Let stand 15 minutes. Bake pumpkin bread pudding until tester inserted into center comes out clean, about 40 minutes, but less time if using two small pans. Test it in 20 to 30 minutes to make sure it stays moist in the center.

Meanwhile, prepare caramel sauce: Whisk brown sugar and butter in heavy medium saucepan over medium heat until butter melts. Whisk in cream and stir until sugar dissolves and sauce is smooth, about 3 minutes.

Sift powdered sugar over bread pudding. Serve warm with caramel sauce.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.