

Pumpkin Bread Pudding

Yield: 8 min
Total Time: 240 min

Recipe from: <https://www.recipeschoose.com/recipes/egg-bread-pudding-indian-recipe>

Ingredients:

- unsalted butter for the pan
- 8 cups bread 1/2 inch cubed pumpkin
- 2 cups heavy cream
- 1 cup whole milk
- 1 vanilla bean split and scraped
- 6 large egg yolks
- 1/2 cup sugar
- 3 tablespoons pure maple syrup
- 1 cup canned pumpkin puree
- 2 tablespoons bourbon
- whipped cream fresh
- 5 tablespoons unsalted butter softened
- 1 3/4 cups all purpose flour
- 1/2 teaspoon fine salt
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground cloves
- 1 1/2 cups sugar
- 1/4 cup vegetable oil
- 1 cup canned pumpkin puree
- 2 large eggs
- 1 cup heavy cream
- 1/2 cup apple juice
- 1 star anise
- 2 inches fresh ginger root piece, peeled and chopped
- 4 cloves
- 2 cinnamon sticks
- 1/8 teaspoon freshly grated nutmeg
- 1 1/2 cups sugar
- 1 tablespoon apple cider vinegar
- 1 tablespoon apple schnapps

Nutrition:

1. Calories: 1180 calories
2. Carbohydrate: 144 grams
3. Cholesterol: 385 milligrams
4. Fat: 63 grams
5. Fiber: 4 grams
6. Protein: 13 grams
7. SaturatedFat: 33 grams
8. Sodium: 680 milligrams
9. Sugar: 99 grams

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