



Jennifer Bushman

**Pumpkin Bread Pudding with Tahoe Creamery's Tahoe Harvest Pumpkin Fest™ Ice Cream** by Jennifer Bushman

4 large Eggs, Room Temperature

One 29-oz can of pumpkin puree

1 cup White Sugar

3 cups Whole Milk

2 Tsp Pure Vanilla Extract

1 tsp cinnamon

1/2 tsp nutmeg

1 tbsp melted unsalted butter for the baking dish

6 cups cubed french, white or egg bread

2 tsps Light brown sugar

1 pint Tahoe Creamery's Tahoe Harvest Pumpkin Fest™ Ice Cream

1. Preheat the oven to 350 Degrees F.
2. In a large bowl, whisk together the eggs, pumpkin, sugar, milk, cinnamon and nutmeg.

3. Butter a 9x13 inch glass baking dish. Sprinkle the bottom with 1/2 of the brown sugar.

Arrange half of the bread on the bottom of the baking dish. Pour half of the egg mixture over the bread. Sprinkle with the remaining brown sugar, then add the remaining bread and the egg mixture. Make sure that every piece of the bread is soaked with the egg mixture.

4. Place the baking dish on a cookie sheet. Bake in the oven for 50 minutes or until the bread pudding becomes golden in color. You are looking for the bread pudding to be firm. If the top gets too brown while baking simply loosely cover in aluminum foil and continue baking.

5. Remove from the oven onto a wire cooling rack. Allow to set slightly before serving, dusted with powdered sugar and Tahoe Creamery's Tahoe Harvest Pumpkin Fest™ ice cream on the top.