

Pumpkin Bread Pudding with Maple Bourbon Brown Sugar Sauce

pudding:

3 eggs
1/3 cup powdered sugar
1/4 cup sugar
1 teaspoon vanilla
1-1/2 cups 2% milk
1 teaspoon + 1/4 teaspoon cinnamon
1 cup pumpkin puree
4 large day-old croissants, cut into 1-inch cubes
1/4 cup brown sugar

Sauce:

4 tablespoons butter
1/3 cup brown sugar
1 tablespoon maple syrup
1 tablespoon bourbon
1 tablespoon corn syrup
1 teaspoon vanilla
1/2 cup half-and-half

Make pudding: Preheat oven to 350F. Grease a 9-by-13 inch baking dish.

In a large bowl, whisk together eggs, powdered sugar, sugar, vanilla, milk, 1 teaspoon cinnamon, and pumpkin puree. Stir in croissant cubes and mix well; let rest 5 minutes. Pour mixture into prepared pan.

Combine remaining 1/4 teaspoon cinnamon with brown sugar; sprinkle over pudding.

Bake for 45 to 50 minutes, until pudding is puffy and a tester inserted into the center comes out clean. Let rest 5 minutes before serving.

Make sauce: Place butter, brown sugar, maple syrup, bourbon, corn syrup, and vanilla into a small saucepan and melt together over medium-high heat. Whisk in half-and-half and bring to a boil. Cook, undisturbed, for 1 minute. Let cool 10 minutes; sauce will thicken.

Cut pudding into squares and serve with ice cream or whipped cream, along with the sauce.

Yield: 8 generous or 12 moderate servings.