



## Pecan & Pumpkin Pie Bread Pudding

Yield: serves 4

\*Indicates items from National Food Group

### Ingredients

- 1 cup \*8" Pumpkin Pie, cubed
- 1 cup \*8" Pecan Pie, cubed
- 1 cup day old croissant or challah bread, cubed
- 1.5 cups heavy whipping cream
- 3 eggs
- 1 tbs vanilla
- 1 tbs brown sugar

### Preparation

- 1) Combine cream, eggs, sugar, and vanilla in large bowl. Mix together, add bread and pie cubes.
- 2) Mix together and let soak for 5-10 minutes.
- 3) Pour into a greased baking pan or casserole dish.
- 4) Bake at 350°F for approximately 40 minutes or until custard is solid.