



From the Kitchen of Executive Chef Jessica VanRoo



Pumpkin Bread Pudding (GF)

Serves 4

Ingredients

- ½ cup plus 2 tablespoons milk of choice
- 2 tablespoons brown sugar
- 2 tablespoons maple syrup
- 2 eggs
- ½ 15-ounce can of pumpkin, ¾ cup
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cardamom
- 1/8 teaspoon grated nutmeg
- Pinch of salt
- ¼ cup chocolate chips
- 4 oz bread like gluten-free challah, brioche, or sourdough, cubed, dried in oven/stale (4 cups)

*To serve: ice cream, whipped cream

Instructions

1. Preheat your oven to 350 degrees.
2. Whisk the milk, sugar, maple, eggs, pumpkin, spices, and salt in a large bowl.
3. Add the bread cubes and chocolate chips into the bowl and stir carefully. Coat a 6" round or 4 8-oz ramekins and fill with bread pudding. Allow the bread pudding to soak for at least 20 minutes and up to 24 hours.
4. Preheat your oven to 350 degrees and bake for 20-35 minutes, depending on size.