

Pumpkin Bread Puddin'

Ingredients

Original recipe makes 6 servings

1 egg
3 egg yolks
1 1/2 cups whole milk
2/3 cup sugar
3/4 cup canned pumpkin puree
1 teaspoon vanilla extract
1/8 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
3 1/2 cups white bread cubes
3/8 cup miniature chocolate chips
2 tablespoons brown sugar

PREP **20** mins

COOK **40** mins

READY IN **1** hr **10** mins

READY IN ABOUT **1 1/4** hrs

Directions

- Preheat oven to 350 degrees F (175 degrees C). Lightly grease 6 large custard cups.
- Whisk together the egg and egg yolks in a large bowl. Add the milk, sugar, pumpkin puree, vanilla extract, salt, cinnamon, nutmeg, and cloves; whisk into a smooth batter. Add the bread cubes and toss gently to dampen. Set aside for 15 minutes.
- Pour the batter evenly into the prepared cups. Sprinkle chocolate chips and

brown sugar over each portion. Arrange the custard cups in a shallow baking pan. Pour hot water into the baking pan to halfway up the sides of the custard cups.

- . Bake in preheated oven until pudding is golden brown and puffy, about 40 minutes; transfer to cooling rack for 10 minutes.