

Easy Pumpkin Bread Pudding

Savannah · 29/09/2024

**Prep Time**

1 hr 5 mins

Difficult

Medium

Servings

8

Description

This easy pumpkin bread pudding is made with wheat bread. Serve it with whipped cream.

Ingredients

- - cooking spray - 6 cups cubed whole wheat bread - 2 cups fat-free half-and-half - 1 (15 ounce) can pumpkin purée - 1 ½ cups white sugar - 3 eggs
- lightly beaten - ½ cup raisins - ½ cup chopped pecans - 3 tablespoons unsalted butter
- melted - 2 teaspoons pumpkin pie spice - 1 teaspoon grated orange zest

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly coat a 7x11-inch baking dish with cooking spray. Place bread cubes in the prepared baking dish. Pour half-and-half on top. Combine pumpkin purée
2. sugar
3. eggs
4. raisins
5. pecans
6. butter
7. pumpkin pie spice
8. and orange zest in a large bowl; pour over bread cubes. Bake in the preheated oven until middle is set and edges are golden
9. 50 to 60 minutes. Cook's Notes: Substitute low-fat half-and-half for the nonfat if desired. Substitute margarine for butter if desired.