

SKILLET PUMPKIN BREAD PUDDING WITH MAPLE PRALINE SAUCE

(Adapted from "Cast Iron Cooking 2016")

Makes: 10 servings

1 cup	heavy cream
1/2 cup	whole milk
1/2 cup	apple juice
6 cups	torn-up French bread (about 1 loaf)
2 Tbsp	unsalted butter, softened
4	large eggs
1- 15 oz	can pumpkin puree or homemade puree
1 cup	packed light brown sugar
1/4 cup	honey
2 tsp	vanilla
1 tsp	ground cinnamon
1 tsp	ground ginger
1/2 tsp	ground nutmeg
1 cup	raisins or Craisins *
1/2 cup	chopping pecans *
	Maple Praline Sauce (recipe below)



1. In a measuring cup, combine cream, milk and apple juice. Put torn-up bread in a large bowl and pour the cream mixture over it. Let soak for about 30 minutes, stirring occasionally.
2. Preheat oven to 375°. Butter the bottom and sides of a 12-inch cast-iron skillet with softened butter.
3. In a medium bowl, whisk the eggs, pumpkin, brown sugar, honey, vanilla and spices together, then stir in the raisins and pecans, if using. Pour the pumpkin mixture over the soaked bread and stir to blend. Pour the mixture into prepared skillet.
4. Bake 45-60 minutes or until set. While the bread pudding bakes, make the Maple Praline Sauce. Serve the bread pudding drizzled with Maple Praline Sauce.

**Note: Raisins, Craisins and pecans can be left out, if desired.*

Maple Praline Sauce:

In a heavy medium saucepan, combine 3/4 cup maple syrup, 1/2 cup heavy cream, 1/4 cup packing light brown sugar and 1/4 tsp salt. Cook over low heat, stirring until the sugar dissolves. Raise the heat to high and bring to a boil. Let boil until the mixture thickens and reaches 220°F on a candy thermometer, stirring constantly. Stir in 1/2 cup chopped pecans* (if using) and 1/4 cup butter (cut up) until the butter is fully incorporated. Remove from the heat. Serve warm or cold. It will keep, tightly covered, in the fridge for up to one week.