



## *Kitchen Cheat Sheet: Pumpkin Bread Pudding*

RESTLESSCHIPOTLE.COM | SOUTHERN COMFORT FOOD

.....

### *Tips and Time Savers*

- Stale bread is key to the best homemade bread pudding. Only have fresh bread? Toast it in the oven for 10 minutes or so to crisp it up!
- Soaking the pudding overnight allows the flavors to blend before baking.
- If you're making a lot of pumpkin recipes this year, don't get confused by the different product choices. For the most delicious bread pudding, be sure to use pure pumpkin puree, not pumpkin pie filling.
- If you make pumpkin puree from scratch, that's great. Just be sure to really squeeze out all the moisture so your bread pudding isn't soggy.
- I like to toast the pecans before using. It gives them extra flavor.
- Butter goes from brown to burnt super quickly—so watch it closely.
- Using half and half gives this great recipe a rich, custardy texture. You can use heavy cream, as long as you thin it out with a little milk.

### *Variations*

- Type of Bread Cubes: French bread, Challah bread, and Brioche bread work best.
- If you've got some leftover pumpkin bread you can cube it and add it in.
- It's also tasty with raisin or cinnamon swirl bread.
- Pumpkin Flavor Overload? Feel free to use sweet potato puree, acorn squash, or butternut squash instead of pumpkin for a yummy alternative.
- Pumpkin-Spiced Custard: Two teaspoons of pumpkin pie spice will work in place of the individual spices for a slightly different flavor.
- No Nuts: No problem! Omit them for allergies, or swap them with another favorite if you're just picky about pecans. Walnuts are great!
- Syrup Swap: Just ran out of corn syrup? That's okay—maple syrup will work, too, and tastes great with the fall flavors.

### *Storage*

#### **Refrigerate or Freeze**

If you happen to have some leftover let it cool to room temperature, then cover the dish tightly with plastic wrap. Refrigerate it for up to 4 days.

You can also freeze bread pudding for up to 2 months. I don't care for the texture after it's been frozen and thawed. Keep in mind the texture may suffer.

#### **To reheat**

It's possible to reheat pumpkin bread pudding in the microwave, but for best results, use the oven. Simply cover the baking dish with aluminum foil and let it cook for 10-15 minutes at 350 degrees F.

<https://www.restlesschipotle.com/caramel-pecan-pumpkin-bread-pudding/>

## FAQs

### **How do I know when it's finished baking?**

Just like when making a cake, you can do the butter knife test. Stick a knife into the center—if it comes out clean, you're good to go! You can also use an instant read thermometer stuck in the center. It will read 160F when done.

### **What is bread pudding?**

It's a dessert (and brunch dish) that's made from old bread and a custard mixture. Typically it's flavored quite simply, with cinnamon and brown sugar. The bread soaks up the milk so it's soft and gooey.

Bread pudding is one of those easy recipes that almost everyone has tried, but they haven't always gotten to enjoy the best version. A good bread pudding hits the spot—try it and see what I mean!

### **How do I know when bread pudding is done baking?**

Look for that gentle jiggle — not soupy, not stiff. Slide a knife into the center; if it comes out mostly clean, she's ready. If it looks like pumpkin waves at the beach, put it back in.

### **My bread pudding came out soggy. What happened?**

Either the bread wasn't sturdy enough, it didn't soak long enough, or it needed a few more minutes in the oven. Don't panic — even soggy bread pudding tastes like comfort.

### **Can I leave out the pecans?**

Yes ma'am. Allergies, preferences, or rebellion — your reasons are valid. Swap in walnuts, pumpkin seeds, or skip the nuts entirely.

### **Do I have to brown the butter for the sauce?**

No... but skipping brown butter is like skipping foreplay. It'll still work, but why would you deny yourself that nutty, toasty bliss?

### **Can I cut the recipe in half?**

Easily. Use an 8x8 pan and keep an eye on the bake time. (Though honestly, half a pan disappears faster than you think...)

## *Nice to Have*

### **As an Amazon Associate, I earn commission from qualifying purchases.**

I swear by this Pyrex Deep 9x13 baking dish, mostly because it holds a shocking amount of food without bubbling over like it's filing a complaint. It's oven-, freezer-, and microwave-safe, comes with a fitted lid, and is basically the reliable friend who shows up early and stays late. Perfect for bread pudding, casseroles, and those chaotic “just throw everything in the dish and pray” dinners. [Get it here.](#)