

Pumpkin Bread Pudding Souffle

Source: Recipe: Chef Charles Phan's recipe, via Sassy Radish, via Accidental Hedonist

**Carolyn T's
Cookbook**

Servings: 8



1 cup whole milk
1 cup heavy cream
9 ounces bread, challah
3 1/2 ounces butter (7 tablespoons)
1/4 cup brown sugar
1/4 teaspoon cinnamon
1 Pinch cloves
1 Pinch nutmeg
4 large egg yolks
1 cup pumpkin purée, at room temperature
2 whole egg whites
1 tablespoon sugar
1/2 teaspoon salt

Categories: Desserts

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 363 Calories; 26g Fat (63.3% calories from fat); 7g Protein; 27g Carbohydrate; 2g Dietary Fiber; 179mg Cholesterol; 454mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 5 Fat; 1/2 Other Carbohydrates.

1. Preheat oven to 375°F.
2. In a small saucepan, bring milk and cream to a simmer over low heat. Place challah cubes in bowl. Remove milk mixture from heat and pour half of the liquid over the challah.
3. In a mixer, cream butter and sugar until light and fluffy. Add cinnamon, nutmeg, cloves and egg yolks, beating well. Add pumpkin purée and the other half of the heated cream and milk.
4. Fold the soaked challah into the pumpkin mixture. Beat the egg whites and sugar until they form stiff peaks and gently fold into the batter. Butter and sugar 8 three-inch ramekins, then divide batter evenly among ramekins. Bake for 25 minutes, or until knife comes out clean. Baked desserts can be wrapped and kept in the refrigerator for up to 3 days, then heated in the oven wrapped in foil or microwaved until warm.