

Pumpkin French Toast Puddin Bake

- 1 pound loaf day old Bread (French or Italian) cut into small pieces
(I used a whole grain loaf from Wegmans bakery)
- 1 cup Heavy Cream
- 1 cup Half and Half
- 1 15-ounce can Pumpkin Puree
- 1-1/2 cups Granulated Sugar
- 3 tablespoon Melted Butter
- 4 Eggs
- 2 teaspoons Vanilla
- 1/2 tablespoon Pumpkin Pie Spice
- 1/2 teaspoon cinnamon

Glaze:

- 3/4 cup Unsalted Butter
 - 3/4 cup Heavy Cream
 - 3/4 cup Brown Sugar
 - 1/4 cup Chopped Pecans
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- Preheat oven to 350 degrees F.
 - Spray a 9 by 13 dish with cooking spray and place torn pieces of bread in the dish.
 - In a large bowl, whisk together the heavy cream, half and half, pumpkin, sugar, melted butter, eggs, vanilla, and pumpkin pie spice.
 - Slowly pour the batter over the bread pieces in the baking dish. Be sure to cover all the bread pieces. Press down with fork if needed.
 - Bake in a preheated oven at 350 for about 1 hour.
 - While the french toast is baking, make the glaze. In a saucepan over medium-low heat, stir together the butter, heavy cream, and brown sugar; bring to a boil.

Watch close so it doesn't boil over!

- Reduce heat to low, and stir pecans into the cream mixture. Simmer until the sauce thickens, for about a minute or so.
- Pour over french toast, and serve.