

Sweet Potato Bread Pudding

*Sarah Wharton
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Servings: 12

*2 tablespoons unsalted butter, melted
and cooled
5 large eggs
1 cup packed light brown sugar
1 teaspoon rum extract
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 cups half and half
1 can (15 ounce) sweet potato puree'
1 cup pecans, chopped
8 cups one-inch-cubes day-old
baguette
1 ounce torn baguette
confectioner's sugar (for dusting)*

Preparation Time: 10 minutes

Bake Time: 55 minutes

Preheat the oven to 350 degrees.

Grease a 13x9-inch baking dish with butter.

In a large dish, whisk the melted butter, eggs, brown sugar, rum extract, cinnamon and nutmeg. Whisk in the half-and-half and sweet potato puree'. Stir in the pecans and cubed bread, blending thoroughly.

Cover the surface with plastic wrap and place a heavy bowl on top. Let soak for 40 minutes, stirring halfway.

In a food processor, pulse the torn bread until small crumbs form. Sprinkle onto the bottom of the prepared baking dish. Pour the filling into the baking dish.

Bake for 15 minutes, until just firm. Transfer to a rack. Cool for 15 minutes.

Dust with confectioner's sugar. Slice into squares. Serve warm.

Per Serving (excluding unknown items): 230 Calories; 15g Fat (56.0% calories from fat); 5g Protein; 21g Carbohydrate; 1g Dietary Fiber; 108mg Cholesterol; 53mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 1 Other Carbohydrates.