



Pumpkin Ginger Bread Pudding

Serves 8

- 1 (4-pound) kabocha squash or pumpkin, preferably a sugar pumpkin*
- ¼ cup olive oil

- 2 cups heavy cream*
- 4 eggs*
- 1 cup brown sugar
- 1 1/2 teaspoons ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 ½ teaspoons vanilla extract*
- 1 loaf (about 10 cups) diced baguette *
- ½ cup golden raisins
- ¼ cup crystallized ginger
- Confectioners' sugar, for garnish

Preheat oven to 375 degrees.

Cut the squash in quarters and remove the seeds. Brush the insides with olive oil and arrange on a baking sheet lined with parchment paper, skin side up. Roast in a preheated oven until the squash is soft all the way through, about 1 hour. Remove from the oven and let cool. When the squash is cold, remove it from the skin and puree in a food processor. You will need 2 ½ cups of squash puree for this recipe. If the mixture is dry while pureeing, add a ladleful of the pudding mixture.

For the pudding; Preheat the oven to 350 degrees.

In a large bowl, combine the heavy cream, eggs, brown sugar, spices and vanilla and mix well to combine. Mix in the pumpkin puree. Combine the bread, raisins, and ginger in an 11" x 7" baking dish. Pour the pudding mixture over the bread to cover and let stand for 15 minutes.

Bake in a preheated oven until the custard is set, about 20 to 25 minutes. Sprinkle with confectioners sugar and serve.

Adapted from Anne Burrell

*Items available at Chicago Downtown Farmstand

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