



Auntie Anne's® AT-HOME™ BAKING KIT

PUMPKIN BREAD PUDDING

YOU'LL NEED: 5-6 soft pretzels (plain, salted, and cinnamon sugar pretzels can be used) • Flour (for dusting) • Nonstick Spray • 1 (15 oz.) can pumpkin • 1 cup granulated sugar • 2 teaspoons pumpkin pie spice • ¾ cup whole milk (can substitute equal amounts of low fat or fat free milk) • 2 large eggs • 1 stick melted butter • ½ teaspoon ground cinnamon • 8" x 8" baking pan

PUMPKIN BREAD PUDDING INSTRUCTIONS

For this recipe, please follow the instructions for [Soft Pretzels](#) or use [Auntie Anne's Fundraising frozen Soft Pretzels](#) and then refer to these directions for Bread Pudding.

1. Preheat oven to 350°F. Coat an 8" x 8" baking pan with nonstick spray and set aside.
2. Cut 5-6 pretzels into small, bite-sized pieces (1/2-inch cubes). You should have approximately 5½ cups of pretzel pieces.
3. Melt butter. Mix pretzel pieces with the melted butter so each piece is evenly coated.
4. In a large bowl, stir together the canned pumpkin, sugar, eggs, pumpkin pie spice, cinnamon, and milk. Then add in the pretzel pieces and continue to gently stir until pretzel pieces are evenly coated with the pumpkin mixture.
5. Pour pretzel pieces and pumpkin mixture into pan and spread into an even layer with a spatula.
6. Bake bread pudding for 35 minutes or until the top begins to turn golden brown and crisp. (Baking times may vary due to oven variances.)

Pretzel Dough



Soft Pretzels



Pumpkin Bread Pudding



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