

Carrot Cake Bread Pudding

I love being able to use my grills for ALL my cooking, from savory to sides to appetizers to desserts, it's always a blast to make our entire meal on the grills. This bread pudding recipe is so perfect on your grill and an epic finish to your ThanksGrilling Feast. Happy Cooking, Chef J
Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 1 Dish

Prep time: 10 Minute Prep

Cook time: 1 Hour or until desired doneness

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
10 Slices	Bread, Texas Toast or Brioche	cubed
1 ½ Cup	Cream, Heavy Whipping	
1 Cup	Sugar, Brown, Dark	
2 Tbsp	Pumpkin Pie Spice	
6ea	Eggs, XL or Jumbo	
¼ tsp	Salt, Kosher	
2 Tbsp	Vanilla Extract or Vanilla Paste (if available)	
2 Cups	Carrots, Shredded	
1 Cup	Raisins, Red	
½ Cup	Raisins, Golden	
¾ Cup	Pecans, Pieces	

Cooking Directions:

BREAD PUDDING Directions:

1. Preheat oven to 375 degrees.

2. Spray and flour a 9x13 HEAVY weight cake pan OR CAST IRON Pan, then add the cubed bread.
3. Top the bread with the carrots, raisins and pecans and set aside.
4. In a separate bowl mix eggs, sugar, salt, cream, vanilla paste and pie spice. Mix well to ensure the eggs
5. and cream are incorporated.
6. Pour the egg and cream mixture over the bread mixture, and press into the pan until all bread is soaked with the egg/cream mixture.
7. Cover with foil and bake at 375 degrees for about 1 hour or until a wood skewer or toothpick comes out clean.
8. REMOVE THE FOIL DURING THE LAST 5-7 MINUTES OF BAKING TO BROWN THE TOP OF THE BREAD PUDDING. Should it start to darken too fast, cover with foil to avoid burning.
9. Cool in pan for 5 minutes before cutting
10. Cut the bread pudding and serve warm with cinnamon frosting (below).

Frosting Ingredients:

- 8-ounce package cream cheese, softened
- $\frac{3}{4}$ _cup powdered sugar
- 1 lemon, juiced & zested
- 1 tablespoon vanilla paste
- $\frac{1}{2}$ _teaspoon Kosher salt
- $\frac{1}{2}$ _teaspoon ground cinnamon