

Colorado Carrot Cake Bread Pudding with Cinnamon Frosting

Serves 10-12

pudding Ingredients:

- 10 slices bread, Brioche or Texas toast, cubed
- 1 ½ cups heavy whipping cream
- 1 cup dark brown sugar, packed
- 2 tablespoons pumpkin pie spice (or mix of cinnamon, nutmeg, allspice)
- 6 eggs, extra-large or jumbo
- ¼ teaspoon salt, Kosher or smoked
- 2 tablespoons vanilla paste
- 2 cups Colorado carrots, shredded
- 1 cup red raisins
- ½ cup golden raisins
- ¾ cups toasted pecan pieces

pudding Directions:

1. Preheat oven to 375 degrees.
2. Spray and flour a 9x13 HEAVY weight cake 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
- ¾ cup powdered sugar
- 1 lemon, juiced & zested
- 1 tablespoon vanilla paste
- ½ teaspoon Kosher salt
- ½ teaspoon ground cinnamon

Frosting Directions:

1. In a mixing bowl add the softened cream cheese and mix by hand or with hand mixer until smooth.

2. Add the sugar, lemon juice, lemon zest, vanilla paste and salt. Mix until smooth and fluffy.
3. Store in the fridge until needed.
4. Prior to using, set up and let frosting come to room temperature, then serve on the side, or dollop on the top of the bread pudding servings.

This is one of several produce-focused dishes created by Chef Jason Morse, 5280 Culinary, with funding from the Specialty Crops Block Grant administered by the Colorado Department of Agriculture. See the CFVGA Facebook page for more recipes and nutrition information or log onto: coloradoproduce.org