**Pumpkin Spice Bread Pudding Cakes with Brown Sugar Pecan Glaze**

**Ingredients**

* 1 package (8 ounces) Challenge Cream Cheese, softened
* 1 can (15 ounces) canned pumpkin
* 1 can (15 ounces) evaporated milk
* ¾ cup of sugar
* 4 eggs, lightly beaten
* 1 tablespoon pumpkin pie spice
* 1 teaspoon of salt
* 2 teaspoons of vanilla
* 1 ½ loaves of Brioche Bread, cut into cubes (about 10 cups)
* 8 tablespoons (1 stick) of Salted Challenge Butter
* 1 cup of packed brown sugar
* 2 tablespoons corn syrup
* 1 teaspoon of cinnamon
* 1 cup of chopped pecans

**Directions**

1. Preheat oven to 350 degrees. Prepare your choice of 2 large muffin pans, 2 cupcake pans, or a 4 quart casserole dish with cooking spray.
2. In a large bowl, combine cream cheese and pumpkin with a wire whisk. Once combined, add milk, sugar, eggs, pumpkin spice, salt and vanilla.
3. Stir in bread cubes until well coated. Refrigerate for at least one hour so bread can soak up the custard mix.
4. Divide bread pudding among desired size pan.
5. Place in oven. Bake as follows:

* For large muffin size pan, bake for 25-30 minutes.
* For standard cupcake size, bake for 20-25 minutes.
* For large casserole dish, bake for 40-45 minutes.

1. Bread pudding is done when custard is set, and a toothpick comes out clean when it is inserted in the middle.
2. Once baked and slightly cooled, remove from the pan. For casserole, leave in baking dish and cut into portions.
3. To prepare Brown Sugar Glaze, place butter in a medium saucepan. Once melted, stir in brown sugar, corn syrup, cinnamon and pecans.
4. To serve, place bread pudding on a serving plate. Spoon warm Brown Sugar Glaze on top. Great served for a special breakfast or brunch, even with a scoop of ice cream for dessert!

Serves 12

You know fall is here, when the smell of pumpkin spice is in the air! My problem is always what should I make? Pumpkin Pie, Pumpkin Cheesecake or maybe even a Pumpkin Cake. This is when I came up with the idea of combining all of these fall favorites into one delicious recipe!

I start with a velvety custard full of Challenge Cream Cheese and Pumpkin Spice. Next, that gets folded into cubes of buttery brioche bread to create a decadent bread pudding. Then to sweeten up the deal, I make a wonderful concoction of cinnamon, brown sugar and pecans to top my sweet little cakes. It’s time to celebrate fall with pumpkin spice and everything nice!