



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

PUMPKIN BREAD PUDDING

2 c PURITY HALF AND HALF

1/2 c milk

3 eggs

1 1/2 c dark brown sugar

1 (15-oz) can pumpkin

1 T pumpkin pie spice

1 T cinnamon

1 T vanilla

8-10 slices sourdough bread, cubed

3/4-1 c golden raisins

Combine half and half, milk, eggs, brown sugar, pumpkin, pie spice, cinnamon and vanilla in a large bowl; beat to blend. Fold in bread and pour into an 11 X 17-inch baking dish, sprayed with vegetable spray. Let stand 5-10 minutes. Bake at 350 F for 40 minutes or until knife inserted comes out clean. Remove from oven and sift with powdered sugar. Serve warm with Sweetened Whipping Cream, Eggnog Cream or Caramel Sauce.

Yield: 8-10 servings

Caramel Sauce

1 1/4 c dark brown sugar

1/2 c PURITY BUTTER

1/2 c PURITY WHIPPING CREAM

Heat brown sugar and PURITY BUTTER in saucepan and stir until butter melts. Stir in PURITY WHIPPING CREAM and bring to a boil. Continue stirring for 2-3 minutes or until sauce is smooth and slightly thickened. Cool and serve. Yield: about 2 cups