

Pump Room Pumpkin Bread Pudding

Where heat, pressure, and precision come together in one perfectly “fired” dessert.

There’s something about fall that brings out our inner engineer and the urge to warm things up, fine-tune the flame, and enjoy a slow, steady simmer.

This *Pump Room Pumpkin Bread Pudding* takes its inspiration from the boiler room: where heat is harnessed, timing is everything, and the result is pure comfort under pressure.

Ingredients

For the pudding:

- 1 loaf day-old brioche or challah, cubed (about 6 cups)
- 1 ½ cups pumpkin purée (not pie filling)
- 1 ¾ cups heavy cream
- ¾ cup whole milk
- ¾ cup brown sugar
- 3 large eggs + 2 yolks
- 2 tsp vanilla extract
- 1 ½ tsp pumpkin pie spice
- ½ tsp cinnamon
- ¼ tsp nutmeg
- Pinch of salt

For the “Boil Over” Caramel Drizzle:

- ½ cup granulated sugar
- 2 tbsp water
- 3 tbsp butter
- ¼ cup heavy cream
- Pinch of sea salt

Instructions

1. Preheat the Boiler Room:

Set oven to **350°F**. Grease a deep 8x8 dish or small cast-iron pan — your dessert “pressure chamber.”



2. Mix the Fuel:

Whisk together pumpkin, cream, milk, eggs, sugar, vanilla, and spices until smooth and fragrant — a balanced combustion mixture.

3. Charge the Chamber:

Add bread cubes and let them soak 10–15 minutes, ensuring full saturation.

4. Begin the Combustion Cycle:

Pour into the prepared dish and bake uncovered for 40–45 minutes until golden and slightly steaming around the edges.

5. Caramel Boil-Over:

In a small saucepan, heat sugar and water until amber. Remove from heat; whisk in butter, then cream carefully — it may bubble like a safety relief valve! Add sea salt and stir smooth.

6. Cool the System:

Drizzle warm caramel over pudding, letting it cascade through the cracks. Serve with whipped cream or vanilla ice cream.

BoilerRoom Tip Sidebar**“Efficiency is everything.”**

Whether you’re maintaining a condensing boiler or caramelizing sugar, the key is steady heat, even pressure, and knowing when to throttle back before things boil over.

Keep the flame low, the flavor high.

Precision builds perfection — in both systems and sweets.