**Pumpkin Bread Pudding**

2 cups half and half

1 (15 oz) can pumpkin (2 cups)

1 cup plus 2 tbsp brown sugar

2 eggs

1 ½ tsp pumpkin pie spice

1 ½ tsp. ground cinnamon

1 ½ tsp vanilla

10 cups cubed bread

½ cup mini chocolate chips

1. Preheat oven to 350 degrees. Whisk half and half, pumpkin, brown sugar, eggs, spices, and vanilla in large bowl until well blended. Fold in bread cubes. Stir in chocolate chips.

2. Pour into greased 11X7 inch baking dish. Let stand 20 minutes. Bake for 45 minutes. Serve with whipped cream.

**Toffee Brownie Trifle**

1 pkg brownie mix, made according to box directions

2 ½ cups milk

1 pkg. cheesecake pudding mix

1 pkg. white chocolate pudding mix

1 (8 oz) carton whipped topping

2 heath candy bars, chopped

1. Prepare brownies according to package directions for cake like brownies. Cool completely.

2. In mixing bowl, beat milk and pudding mixes for 2 minutes. Fold in whipped topping.

3. Cut brownies into 1 inch cubes. Place ½ of brownies in trifle bowl and cover with half the pudding mixture. Repeat layers. Sprinkle heath bars on top.

**Cream Puffs**

1 stick butter

1 cup boiling water

1 cup flour

¼ tsp. salt

4 eggs

Whipped cream

1. Add butter to water and cook until butter is melted. Quickly stir in flour and salt. Cook, stirring vigorously until mixture is smooth and forms soft ball. Cool slightly.

2. Add 4 eggs, 1 at a time beating after each egg is added. Beat until smooth.

3. Drop batter onto greased cookie sheet and bake at 450 degrees for 15 minutes. Lower temperature to 325 degrees and bake for an additional 15 minutes. Cool completely.

4. Fill with sweetened whipped cream and sprinkle with powdered sugar.

**Whipped Cream**

2 cups whipping cream

¼ cup sugar

1. Beat with electric mixer until stiff peaks form.

**White Chocolate Raspberry Cheesecake**

Crust:

1 ½ cups graham cracker crumbs

¼ cup sugar

1/3 cup margarine, melted

Filling:

3 pkg. cream cheese

¾ cup sugar

1/3 cup sour cream

3 tbsp. flour

1 tsp. vanilla

3 eggs

1 pkg white chocolate chips

¼ cup seedless raspberry jam

1. In small bowl combine crust ingredients and stir. Press into bottom of greased springform pan. Set aside.

2. In large bowl mix cream cheese and sugar until smooth. Beat in sour cream, flour, vanilla, and eggs. Beat until combined and then fold in chips. Pour over crust.

3. Melt raspberry jam in microwave. Drop by teaspoonfuls over batter; cut through batter with a knife to swirl.

4. Wrap cheesecake pan in foil. Place in large baking pan and add 1 inch hot water to the large pan around the cheesecake pan.

5. Bake at 325 degrees for 80 minutes or until center is set. Cool.