



Pumpkin Spice French Toast

Ingredients Needed for Pumpkin Spice French Toast

- 8 slices of Aunt Millie's Texas Toast or Aunt Millie's Cinnamon Swirl Bread
- 3 large eggs
- 1/3 cup pumpkin purée
- ½ cup milk
- 1 ½ teaspoon pumpkin pie spice
- 1 teaspoon maple syrup
- 2 tablespoons light brown sugar
- 2 tablespoons unsalted butter



Toppings

- maple syrup
- pumpkin butter
- whipped cream
- candied pecans
- cinnamon
- strawberries and blueberries

Directions | Yield: 8 servings of Pumpkin Spice French Toast

1. In a shallow dish, whisk together the eggs, maple syrup, brown sugar, pumpkin purée, pumpkin pie spice and milk until smooth.
2. Dip each slice of bread into the egg mixture, coating both sides, and let the excess drip off. Repeat with the remaining slices of bread and set aside.
3. Melt butter in a pan over medium heat. Place the coated bread in the pan and cook for about 3 minutes per side, or until golden brown. Continue with the rest of the bread.
4. Serve two slices of Pumpkin Spice French Toast per plate. Add your favorite toppings if desired and enjoy immediately.

